

# BERT'S

BAR & BRASSERIE

## FOUR COURSE MENU

### *Snack*

Fragrant salmon and fennel pollen

### *Choice of*

**Serrano ham & apricot**

*embutidos jamones, watercress, espelette*

**Crudite and bagna cauda**

*raw vegetables, warm shallot and anchovy dip*

**Avocado Bert**

*avocado, chopped egg, tarragon, chive, chervil, togarashi*

**Carpaccio**

*grass-fed beef, pickled chili, salad cream*

**Oysters on the half shell**

*half-dozen, chardonnay mignonette, lemon (\$10 additional)*

### *Choice of*

**Snapper fillet**

*green almonds, purslane and chive flowers*

**Brooklyn Valley tenderloin**

*grilled with lemon jus, soft garlic*

**Ravioli with buffalo ricotta nettles**

*egg yolk, sage, parmigiano*

**Tagliolini with lobster**

*egg pasta, white wine, garlic, majoram (\$80 additional)*

**Whole fish for two or more**

*daily whole fish, hollandaise, cress (\$30 additional)*

### *Sides*

**Butter lettuce, lemon dressing, shiso, chervil**

**Crushed Dutch cream potatoes, dried marjoram**

### *Choice of*

**Rhubarb souffle**

*calvados custard, green apple sorbet*

**Milk chocolate, Jersey milk ice cream, buckwheat**

*Pedro Ximenez caramel*

**Mandarin, chamomille and yoghurt frozen slice**

*toasted marshmallow*

