



BLACK ANGUS STEAK FROM URUGUAY 200 G.

20,9 €

*Eat as many potatoes as you can

Choose:

1. Glaze

- Asian-style:
sweet and sour with gentle spiciness
- Bourguignon-style:
rich, classic flavor
- ▲ BBQ-American-style:
sweet and smoky

OR Take it pure...

2. Sauce

with Steak:	Garlic butter	1.5 €
	Peppery	2 €
with fries:	Tomato - truffle	1.5 €
	Aioli	1.5 €

3. Sides

- Kimchi traditional 4 €
- Green salad with smoked cheese sauce 5,5 €
- Piccalilli cauliflower crispy and marinated 4 €
- Mac & cheese croquettes with chorizo 8 €
- Roasted beetroots with goat cheese & onion jam 5,5 €
- Side of the month ask for the waiter 8 €

BROND salad 8 €

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|---|-----|-------------------|-----|
| - One-minute seared Black Angus steak 100 g | 8 € | - Roasted shrimps | 8 € |
|---|-----|-------------------|-----|

Desserts

- | | | | |
|---------------------------|-----|--|-----|
| - Basque burnt cheesecake | 7 € | - Ice cream with cherries and meringue | 7 € |
|---------------------------|-----|--|-----|

BROND ONE STEAK



Drinks

White wine
Pinot Grigio
Vermentino

9.5 €
7.5 €

Sparkling wine

- Cremant
- ▲ Cava Rose
- Pet Nat

8.5 €
6 €
8 €

Red wine

- Pinot Noir
- Grenache
- ▲ Zinfandel

8.5 €
9 €
7 €

Rose

- Syrah

9 €

Beer

- Hazy ipa
- German ale
- ▲ Witbeer
- Brooklyn- 0% alko

6 €
6 €
6 €
5,5 €



Guest tap

x €

Cocktails

- Gin n' Tonic
- Aperol Spritz
- ▲ Old fashioned
- Negroni
- Margarita
- Gimlet

9 €
10 €
11 €
11 €
10 €
10 €

Soft drinks

- Sparkling water
- Fritz Cola
- Alain Milliat juice
- Alain Milliat lemonade
- Kombucha

5 €
5.5 €
5 €
5.5 €
6 €

■ ● ▲ drinks marked with icons pair well with the selected glaze

This meat was raised in freedom – in the grasslands of Uruguay. Where cattle roam as much as they wish. They eat what the land provides. And they grow slowly. Just like the flavor – deep, rich, and genuine.

We chose this meat to create a single dish. Because one good steak is more than enough.

BROND – meat worth marking.

