

Blumé

RESTAURANT

Seasonal menu

AMUSE-BOUCHE

BREAD WITH SALTED BUTTER

BEEF**

oyster - salty herbs, dill
(supplement 5 gram caviar € 12,50)

SCALLOP

celeriac - hazelnut - smoked butter

CODFISH*

carrot - lardo - vadouvan

JERUSALEM ARTICHOKE*

granola - candied lemon - chicken gravy

BEETROOT

spices - red sorrel - beurre blanc

BRAISED VEAL**

pumpkin - beurre noisette - crispy potato
(supplement baked duck liver € 9,-)

CHOCOLATE**

caramel - coffee - cacao

Assortment of cheese € 15,-
Cheese instead of dessert € 7,50

3 course menu € 45,- **

5 course menu € 65,-*

7 course menu € 85,-

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Wine pairing

BEEF

*Getariako Txakolina 'Lurretik' 2021
Txakoli de Getaria, Spain

SCALLOP

*Béres 'Naparany' 2019
Tokaji, Hungary

CODFISH

*Shukhrat Khakimov 'Gaspí' Macabeo 2020
Valencia, Spain

JERUSALEM ARTICHOKE

*Chateau de la Chaize 'Morgon' 2019
Beaujolais, France

BEETROOT

*Boschendal '1685' Chardonnay 2021
Groot Drakenstein, South Africa

BRAISED VEAL

*Cantina Sava 'Ritardatario' Primitivo di Manduria 2020
Puglia, Italy

CHOCOLATE

*Sánchez-Romate 'Iberia' Cream sherry NV
Jerez de la Frontera, Spain

3 course wine pairing € 22,50

5 course wine pairing € 37,50

7 course wine pairing € 52,50