

# Diner

## Chef's specials

### Bomm Signature 4-course menu 45 p.p.

Goat cheese and sous-vide chioggia beet

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Scallop sashimi | pesto | pinenuts

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New Zealand lamb loin fillet

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Dessert

## Starters

Oysters | gin pearls (6 pcs) 20

Oysters | gin pearls (12 pcs) 35

Goat cheese and sous-vide chioggia beet (V) 10.5

Grilled apple | caramelized walnuts | aceto

Scallop sashimi (raw) 14.5

Pesto | pinenuts

Tuna tataki (raw) 14.5

Pickled cucumber | wakame | wasabi-mayonnaise | sesame

Truffle steak tartare 100 grams (raw beef) 12.5

Quail egg | pickles | capers | mustard | onion | truffle

Risotto (V) 14.5

White asparagus | sweet potatoes | pinenuts | Grana Padano

## Mains – vegetarian

**Risotto 22.5**

White asparagus | sweet potatoes | pinenuts | Grana Padano

**Portobello 20**

Caramelized portobello | pesto | baby spinach | pinenuts | sud delice tomato | potato mix

## Mains – fish

**Wild tiger prawns and scallops 27.5**

Seasonal garnish

**Oven baked sea bass 23**

Spring-onions | ginger | soy-sauce | parsnip-chives puree

## Mains – meat

**New Zealand Lamb loin fillet 24.5**

Mint jelly sauce | seasonal garnish

**Aberdeen Angus flank steak**

Scottish grass-fed | seasonal vegetables | truffle potato mix

200 grams 23.5 | 250 grams 28 | 300 grams 32.5

Please let us know if you have any food allergies or special dietary needs.

Would you like to share your Bomm experience? Feel free to write a review on Tripadvisor – Google – Facebook.