



GROUP MENU

OscO!
BRASSERIE Ô ACCENTS
DE PROVENCE

3-course meal: starter, main course and dessert: \$45 per person

4-course meal: soup or salad, starter, main course and dessert: \$49 per person

5-course meal: soup or salad, starter, main course, cheese platter and dessert: \$57 per person

6-course meal: hors d'oeuvre, soup or salad, starter, main course, cheese platter and dessert: \$65 per person



SOUP OR SALAD

Soup of the day

or

Green salad



STARTERS

3 CHOICES PER GROUP

Bison carpaccio, redcurrants, Louis d'Or cheese, fresh horseradish and foie gras

or

Quinoa salad, kale, pumpkin and chia seeds, smoked cheddar, fresh herbs, raisins and squash

or

Salmon tartare, fresh salad and croutons

or

Beef tartare, fresh salad and croutons (+3\$)

or

Grilled broccoli, miso sauce, lemon zest and hazelnuts

or

Grilled octopus, panzanella salad, almonds, artichokes, chorizo and sea buckthorn caramel (+3\$)



MAIN COURSES

3 CHOICES PER GROUP

Braised veal cheek, Espelette pepper spaetzle and foie gras sauce

or

Salmon, rapini, wild garlic condiment, homemade labneh with fresh herbs and sumac

or

Grilled beef sirloin steak Angus AAA with sauteed vegetables and homemade fries

or

Braised beef short ribs, fingerling potato mousse, root vegetables, green onions and pine nuts

or

Spelt risotto, mushrooms, parmesan, arugula, lime and truffle

or

Grilled beef flank steak Angus AAA with green salad and homemade fries



DESSERT

Verrine

Coffee, tea or tisane

