

Lunch Time

12:00 — 16:00

Dear Guest,

Time is an invention. It tells us where to be, how fast to go, when to arrive, how to get things done.

Vesper doesn't understand time. It tells the clock to stand still. Makes the watch unnecessary. It is a moment to stop and discover.

Vesper is a sense of play. It's the discovery of a laugh, an embrace, the thrill of trying new things. It's letting someone care for you just when you think you've forgotten what that means.

Vesper is no worries. Not today.

Standing on the beach as the sun sinks over the horizon, the water turning a deep purple while the light crawls unhurriedly forward, that's when time stops. That is the Vesper moment you'll never forget.

Vesper, because leisure is an art.

Kindly yours,

Vesper

Leisure is a sense of play. It's the discovery of a laugh, an embrace, the thrill of trying new things.

That's why our lunch menu is full of new ingredients for you to try.



Oysters, half a dozen

Served on crushed ice with cucumber & raspberry vinaigrette
Half dozijn geserveerd op ijs met komkommer & frambozen-vinaigrette

#3 Gillardeau 26,⁵⁰

Charcuterie, 2,29 Oz. 65 gram

Brandt & Levie*, Dry sausage, droge worst 12,-

Spain's Finest*, Pata Negra 17,⁵⁰

*with Manchego cheese 4,- extra

*met Manchego kaas 4,- extra

Healthy Multigrain Bread

GEZOND MEERGRANENBROOD

Smoked Salmon, chive mayonnaise, pickled cucumber, red onion, capers and lettuce 13,50
Gerookte zalm met bieslook mayonaise, ingelegde komkommer, rode ui, kappertjes en kropsla

Vesper's Classic Club, smoked chicken with curry mayonnaise, bacon, coeur de boeuf tomatoes and red onion 12,50
Gerookte kipfilet met kerrie mayonaise, spek, coeur de boeuf tomaat en rode ui

 **Lebanese Muhammara roll**, with sweet and sour cucumber, red onion and lettuce 11,50
Met zoetzure komkommer, rode ui en kropsla

Croquettes, two Holtkamp veal croquettes with herb-mustard mayonnaise, Savora Mustard and pearl onions 9,50
Twee Holtkamp kalfskroketten met tuinkruiden-mosterd mayonaise, Savora mosterd en zilveruitjes

 **Avocado Delight**, Fresh avocado, poached egg, marinated coeur de boeuf tomato, Pecorino cheese and spicy bell pepper salsa 13,-
Verse avocado, gepocheerd ei, gemarineerde coeur de boeuf tomaat, Pecorino kaas en pittige puntpaprika salsa



Classics KLASSIEKERS

Dutch Shrimp Cocktail 17,-
Dutch shrimp cocktail, traditionally prepared and served with apple, chives, toast and cocktail sauce
Hollandse garnalencocktail, op klassieke wijze met appel, bieslook, toast en cocktailsaus

Classic Steak Tartare 15,-
Classic tenderloin steak tartare with a poached egg, toast, chives mayonnaise and grilled little gem
Klassieke steak tartaar van ossenhaas met een gepocheerd henne ei, toast, bieslook mayonaise en gegrilde little gem

Lobster Bisque 14,-
Homemade bisque with stir-fried black tiger prawns and a shot of Cognac on the side
Huisgemaakte kreeftensoep met gewokte black tiger gamba's en een shot Cognac 'on the side'

Salads SALADES

Seaside Salad 19,-
Fresh salad of lettuce and mesclun with calamares, prawns, smoked salmon and curry mayo
Frisse salade van mesclun en kropsla met calamares, gamba's, gerookte zalm en kerry mayonaise

 **Crispy Sunflower Goat Cheese** 13,-
Salad with goat cheese, green asparagus, candied apples, pecans and caperberries
Salade met geitenkaas, groene asperges, gesuikerde appeltjes, pecannoten en kapperappeltjes



Mains HOOFDGERECHTEN

Irish 'Dry Aged' Tenderloin, 6,35 Oz. 28,-
Sautéed tenderloin with pan fried field mushrooms, flat beans, potato gratin and a coarse mustard sauce
Gesauteerde ossenhaas, 180 gram, met gebakken akkerchampignons, snijbonen, aardappelgratin met een grove mosterdjus

Wolffish v.s. Chorizo 22,-
Pan-fried wolffish fillet with Chorizo, oil of Chorizo, black risotto, roasted bell pepper and mango
Gebakken zeewolffilet met Chorizo, Chorizo-olie, zwarte risotto, gepofte puntpaprika en mango

Tagliatelle Shells & Shrimps 24,-
Fresh pasta with vongole, prawns, calamares and mussels served in a sauce of fresh tomatoes, garlic and green herbs
Verse pasta met vongole, gamba's, calamares & mosselen geserveerd in een saus van verse tomaten, knoflook en groene kruiden

Vesper's Classic Burger 17,-
MRY beef burger, 7.05 Oz., coeur de boeuf tomatoes, chive mayonnaise, bacon and Reypenaer cheese, served with fries and lettuce on a broiche bun
MRIJ burger, 200 gram, met coeur de boeuf tomaat, bieslook mayonaise, bacon en Reypenaer kaas, geserveerd met friet en kropsla op een brioche broodje



Cheese & Sweets NAGERECHTEN

Soup Côtes du Rhône 9,-
With yogurt ice cream en marinated strawberries
Met yoghurtijs en gemarineerde aardbeien

Vesper's Red Fruit Cheesecake 9,-
Homemade cheesecake with raspberry-sorbet ice cream and red fruit
Huisgemaakte cheesecake met frambozen-sorbetijs en roodfruit

Coffee & Friandises 7,- p.p.
Homemade sweet delights with a coffee of your choice
Huisgemaakte zoete zaligheden met een koffie naar keuze