

Dinner Time

**Albert Einstein once said:
“Time is an illusion.”**

**But a day filled with work and meetings
can make time feel very real.**

**Leisure doesn’t understand time. It tells
the clock to stand still. Makes the watch
unnecessary.**

It is a moment to stop and discover.

**That’s why our Winter Experience Menu is
full of culinary treasures you’ll never forget.**



VOORGERECHT, KEUZE UIT:
STARTER CHOOSE FROM:

Duckling Breast

Zachtgegaarde eendenborst met miso, loempia van gekonfijte eendenbout, avocado, gel van atjar & sneeuw van cashewnoten
Gently-cooked duck breast with miso, spring roll of candied duck leg, avocado, gel from atjar and cashew nuts crumbs

Sea Bass Ceviche

Ceviche van zeebaars met espuma van komkommer & gin, tomaat, limoen & krokante basilicum
Ceviche of sea bass with espuma of cucumber & gin, tomato, lime and crispy basil

Crema de Aguacate

Licht pittige koude soep van avocado met vlierbloesem, gemarineerde rode linzen & chili olie
Slightly spicy cold avocado soup with elderflower, marinated red lentils and chili oil

TUSSENGERECHT, KEUZE UIT:
ENTREMET CHOOSE FROM:

Vesper's Garden

Verrassende bereidingen van najaarsgroenten
Surprising preparations of autumn vegetables

Crispy Sweetbread

Krokant gebakken kalfszwezerik met witlof, schorseneer & jus de veau
Crispy pan-fried sweetbread with chicory, salsify and gravy

HOOFDGERECHT, KEUZE UIT:
MAIN COURSE CHOOSE FROM:

Brams Tubfish

Op de huid gebakken filet van rode poon met dragonrisotto, bereidingen van wortel & jus van langoustines
Skin-fried tub gurnard with tarragon risotto, preparations of carrot and a gravy of langoustines

Black Angus Steak

Gebakken Black Angus staartstuk met aardappelmousseline, gerookte spitskool, gekonfijte paddenstoelen & jus van zilverui
Pan-fried Black Angus sirloin cap with potato mousseline, smoked cabbage, candied mushrooms and a gravy of pickling onions

Open Ravioli

Open ravioli met courgette, portobello, spinazie, cantharel & morillesaus
Open ravioli with zucchini, portobello, spinach, chanterelle and morel sauce

SWEETS & CHEESE
NAGERECHTEN

Sweet Temptation

Crème van mascarpone met lange vingers, koffie meringue en koffie-amaretto caramel
Cream of mascarpone with ladyfingers, coffee meringue and coffee-amaretto caramel

Chocolate Mousse

Mousse van witte chocolade met brownie, advocaat creme en krokante amandel
Mousse of white chocolate with brownie, eggnog cream and crunchy almond

Cheese Platter

Three cheeses from the selection of our cheese specialist:
Drie kazen uit de selectie van onze kaasspecialist Peter den Elzen:

- I **Saint-Nectaire** Franse kaas die geproduceerd wordt in Auvergne-Rhône-Alpes
- II **Farmhouse Cheddar** Boeren-Cheddar uit Somerset, Zuidwest-Engeland
- III **Cabrales** Spaanse blauwgeaderde koeienkaas uit Cabrales in Noord-Spanje

Vesper's Seasonable
EXPERIENCE MENU

Courses

2-course - 2-gangen	32, ⁵⁰
3-course - 3-gangen	39, ⁵⁰
4-course - 4-gangen	49, ⁵⁰

Wine Pairing

2-course - 2-gangen	15,-
3-course - 3-gangen	22, ⁵⁰
4-course - 4-gangen	30,-



Rules of Vesper's Winter Menu

- Feel free to select for each course whatever you would like
- Up to 8 people per table
- Winter Experience Menu for the whole table
- Please ask our crew about our wine suggestions

Wine Pairing

WIJNARRANGEMENT

Starters

VOORGERECHTEN

Duckling Breast | Wine: Domaine de la Baume Chardonnay – France

Sea Bass Ceviche | Wine: Domaine de la Baume Sauvignon Blanc – France

Crema de Aguacate | Wine: El Coto Rioja Blanco 2017 – Chili

Entremets

TUSSENGERECHTEN

Vesper's Garden | Wine: Domaine du Tariquet Classic – France

Crispy Sweetbread | Wine: Sierra de Enmedio Garnacha 2015 – Spain

Mains

HOOFDGERECHTEN

Brams Tubfish | Wine: The Wolftrap Viognier Chenin Blanc Grenache Blanc – South-Africa

Black Angus Steak | Wine: Rios de Chile Varietal Carmenère – Chili

Open Ravioli | Wine: Luccarelli Primitivo 2017 - Italy

Cheese & Sweets

NAGERECHTEN

Sweet Temptation | Wine: Pacherenc du Vic-Bilh Collection Plaimont 2014 – France

Chocolate Mousse | Wine: Pacherenc du Vic-Bilh Collection Plaimont 2014 – France

Cheese Platter | Wine: Barros 10 years old Port port – Portugal

Vesper's Seasonable EXPERIENCE MENU

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