

# Vesper

## STARTERS

<b>GILLARDEAU</b>	15
3 pieces / lemon / raspberry vinaigrette	
<i>a glass of Legras &amp; Haas Blanc De Blancs 12</i>	
<b>SASHIMI &amp; CEVICHE</b>	16
tuna / salmon / miso / wasabi / wakame yuzu / soy sauce	
<i>a glass of Stefan Winter Riesling Trocken, Rheinhessen 8,25</i>	
<b>STEAK TARTARE</b>	14
beef / -20°C egg yolk / truffle / toast	
<i>a glass of Collovray &amp; Terrier Pinot Noir, Pays d'Oc 7,25</i>	
<b>CAPRESE</b>	15
marinated tomatoes and mozzarella / avocado / basil	
<i>a glass of Tower Rock, Sauvignon Blanc, New Zealand 7,25</i>	
<b>ENTRECOTE</b>	14
mushrooms / parsnip / pearl onions / madeira	
<i>a glass of Primitivo, Luccarelli 5,25</i>	
<b>FISH PLATTER</b>	17
salmon / eel / Dutch shrimps / cocktail sauce	
<i>a glass of Chardonnay, Collovray &amp; Terrier 5</i>	
<b>COQUILLE ST. JACQUES</b>	17
pumpkin / pickled vegetables / sambai vinaigrette	
<i>a glass of Les Bertholets Reserve Viognier, Pays d'Oc 6,25</i>	
<b>ROASTED SHORT RIBS</b>	14
sweet soy sauce / soy sauce / atjar / sesame / spring onion	
<i>A glass of Two Chefs Brewing Funky Falcon Pale Ale 5</i>	

## MAINS

<b>RACK OF LAMB</b>	29
egg plant / baharat / artichoke / salsa verde	
<i>a glass of Chateau Turcaud, Bordeaux 8,25</i>	
<b>TUNA STEAK</b>	24
nasi goreng / atjar / cashew nuts / ponzu beurre blanc sauce	
<i>a glass of Tower Rock, Sauvignon Blanc, New Zealand 7,25</i>	
<b>SWEET POTATOES</b>	20
bimi / tempeh / kidney beans / peanut / yellow curry foam	
<i>a glass of Perdeberg, Barrel Fermented Chenin blanc 9,25</i>	
<b>COD FILLET</b>	24
mousseline / spinach / shells / lobster sauce	
<i>a glass of Pinot Grigio, Castel Firmian 6,25</i>	
<b>PASTA SHELLS &amp; SHRIMPS</b>	24
tagliatelle / samphire / garlic / red pepper / king prawns / shells	
<i>a glass of Tower Rock, Sauvignon Blanc, New Zealand 7,25</i>	
<b>DUTCH FAT ASS TENDERLOIN</b>	32
roseval / legumes / red wine sauce	
<i>a glass of Finca la Escondida, Malbec Reserva, Argentina 6,25</i>	
<b>TO SHARE</b>	
<b>CÔTE DE BOEUF 750 GR.</b>	70
side salad / organic fries / mushrooms / red wine sauce	
<i>a bottle of Vivanco Rioja Reserva 49</i>	

## SIDES

<b>ORGANIC FRIES</b>	5
mayonnaise	
<b>SIDE SALAD</b>	5
lettuce / tomato / cucumber	
<b>ROASTED ROSEVAL</b>	5
thyme / rosemary	
<b>MOUSSELINE</b>	5
creamy / potato	
<b>ROASTED MUSHROOMS</b>	5
garlic / rosemary	

## DESSERTS

<b>CHEESE PLATTER</b>	13
3 pieces / chutney / Dutch kletzenbrood	
<i>a glass of Nieuwpoort Tawny 10 Years 6</i>	
<b>CAFÉ GOURMAND</b>	10
espresso / selection of mignardises	
<i>Choose your favorite liqueur</i>	
<b>CHOCOLATE BAR</b>	11
rice crisp / white chocolate	
<i>a glass of Banyuls Rimage Vin Doux Naturel 5,25</i>	
<b>LEMON CURD &amp; RED FRUIT</b>	11
honey / crumble	
<i>a glass of Tenuta Olim Bauda Moscato d'Asti, Piemonte 5,25</i>	

**DINNER**  
17.30 - 22.00

