

Vesper

STARTERS

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

MAINS

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

TO SHARE

VESPER'S GRANDE ENTRECÔTE ±550 GR. 58 black angus / organic fries / mushrooms & onions / side salad / pepper sauce / bearnaise / aioli / chimichurri <i>a bottle of Vivanco Rioja Reserva 49</i>	
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SIDES

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

DESSERTS

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



DINNER
17.30 - 22.00