

DINNER

17.30 - 22.00

STARTERS

SASHIMI & CEVICHE 16
tuna / salmon / miso / wasabi / wakame
yuzu / soy sauce

Stefan Winter Riesling Trocken, Rheinhessen 8.25

STEAK TARTARE 14
beef / -20°C egg yolk / truffle / toast

Collovray & Terrier Pinot Noir, Pays d'Oc 7.25

CAPRESE 15
marinated tomatoes and mozzarella /
avocado / basil

Tower Rock, Sauvignon Blanc, New Zealand 7.25

FISH PLATTER 17
salmon / eel / Dutch shrimps /
cocktail sauce

Chardonnay, Collovray & Terrier 5

MAINS

TUNA STEAK 24
nasi goreng / atjar / cashew nuts /
ponzu beurre blanc sauce

Tower Rock, Sauvignon Blanc, New Zealand 7.25

SWEET POTATOES 20
bimi / tempeh / kidney beans / peanut /
yellow curry foam

Perdeberg, Barrel Fermented Chenin blanc 9.25

COD FILLET 24
mousseline / spinach / shells /
lobster sauce

Pinot Grigio, Castel Firmian 6.25

VESPER'S ENTRECÔTE 29
black angus / organic fries / mushrooms &
onions / side salad / pepper sauce /
bearnaise / aioli / chimichurri

Vivanco Rioja Reserva 9.25

SIDES

ORGANIC FRIES 5
mayonnaise

SIDE SALAD 5
lettuce / tomato / cucumber

ROASTED ROSEVAL 5
thyme / rosemary

MOUSSELINE 5
creamy / potato

ROASTED MUSHROOMS 5
garlic / rosemary

DESSERTS

CHEESE PLATTER 13
3 pieces / chutney / Dutch kletzenbrood

Nieuwpoort Tawny 10 Years 6

CAFÉ GOURMAND 10
espresso / selection of mignardises

Choose your favorite liqueur

CHOCOLATE BAR 11
rice crisp / white chocolate

Banyuls Rimage Vin Doux Naturel 5.25

LEMON CURD & RED FRUIT 11
honey / crumble

Tenuta Olim Bauda Moscato d'Asti, Piemonte 5.25



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