

# Vesper

## STARTERS

<b>GILLARDEAU</b>	15
3 pieces / lemon / raspberry vinaigrette	
<i>a glass of Legras &amp; Haas Blanc De Blancs 12</i>	
<b>MIDDLE-EASTERN HUMMUS</b>	13
hummus / beetroot / feta / pomegranate / radish / naan	
<i>a glass of Collovray &amp; Terrier Pinot Noir, Pays d'Oc 7,25</i>	
<b>ASIAN STEAK TARTARE</b>	15
soy / radish / chives / wasabi / sesam / coriander / red pepper	
<i>a glass of UP Ultimate Rosé, Provence 8,25</i>	
<b>FLAMED SALMON</b>	14
salmon / wakamee / avocado / sesame vinaigrette	
<i>a glass of Tower Rock, Sauvignon Blanc, Marlborough 7,25</i>	
<b>BBQ BEEF "TEXAS STYLE"</b>	13
entrecote / BBQ sauce / bell pepper / corn / nacho	
<i>a glass of Primitivo, Luccarelli, Puglia 5,25</i>	
<b>CRAYFISH CRISPY TORTILLA</b>	15
tortilla / crayfish / avocado / fennel / citrus / tarragon	
<i>a glass of Pinot Grigio, Castel Firmian, Trento 6,25</i>	
<b>SURF &amp; TURF</b>	14
pork belly / slow cooked / scallops / romanesco / cauliflower	
<i>a glass of Les Bertholets Reserve Viognier, Pays d'Oc 6,25</i>	
<b>TUNA TARTARE</b>	14
tuna / avocado / sambai / pretzel	
<i>a glass of Tower Rock, Sauvignon Blanc, Marlborough 7,25</i>	

## MAINS

<b>TUNA &amp; SALMON</b>	24
tuna steak / salmon fillet miso / cauliflower / carrots bumbu / kaffir beurre blanc	
<i>a glass of Tower Rock, Sauvignon Blanc, Marlborough 7,25</i>	
<b>TRUFFLE RISOTTO</b>	22
risotto / truffle / mushroom / asparagus	
<i>a glass of Chateau Turcaud, Bordeaux 8,25</i>	
<b>SWEET POTATO</b>	17
jacket sweet potato / carrots / fennel / corn / roasted pepper gravy	
supplement: sea bass + 8	
<i>a glass of Chardonnay, Collovray &amp; Terrier 5,25</i>	
<b>DUTCH 'FAT ASS' TENDERLOIN</b>	30
ratatouille / rösti / red wine gravy	
supplement: gamba + 5	
<i>a glass of Finca la Escondida, Malbec Reserva, Argentina 6,25</i>	
<b>LINGUINE DE LA MER</b>	25
giant king prawns / samphire / roasted tomatoes	
<i>a glass of Pinot Grigio, Castel Firmian, Trento 6,25</i>	
<b>TWO WAY ROASTED CHICKEN</b>	22
spring chicken / filleted / mashed potatoes / spring pea's / tarragon / poultry gravy	
<i>Perdeberg, Barrel Fermented Chenin blanc, Paarl 6,25</i>	

## TO SHARE

<b>VESPER'S GRANDE ENTRECÔTE ±550 GR.</b>	58
black angus / potato / mushrooms & onions	
pepper sauce / chimichurri	
<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>PATATAS BRAVAS</b>	5
potato / tomato sauce	
<b>ASIAN STYLE CAULIFLOWER</b>	5
roasted / bumbu	
<b>RATATOUILLE</b>	5
vegetable / tomato	

## DESSERTS

<b>PORNSTAR MARTINI CHEESECAKE</b>	13
passionfruit / vodka / bastogne / red fruit	
<i>a glass of Tenuta Olim Bauda Moscato d'Asti, Piemonte 5,25</i>	
<b>SOUP CÔTE DU RHÔNE</b>	10
red fruit / vanilla ice cream	
<i>a glass of Tenuta Olim Bauda Moscato d'Asti, Piemonte 5,25</i>	
<b>CHOCOLATE MILLE FEUILLE</b>	12
pure chocolate / puff pastry	
<i>a glass of Banyuls Rimage Vin Doux Naturel 5,25</i>	
<b>CHEESE PLATTER</b>	11
3 pieces / chutney / Dutch kletzenbrood	
<i>two ways of Port 5,25</i>	
<b>CAFE GOURMAND</b>	10
espresso / selection of mignardises	



**DINNER**  
17.30 - 22.00