

# Vesper

## STARTERS

- GILLARDEAU OYSTERS** 15  
3 pieces / lemon / raspberry  
*Glass of Legras & Haas Blanc du Blancs 13.5*
- SMOKED EEL FROM EVELEENS** 17  
Beetroot / granny smith / rye bread /  
crème fraiche / dill  
*Glass of Finca Valdelagunda Verdejo 'Cuvee Especial' 7.5*
- TOMATO ZAKYNTHOS STYLE**  13  
Stuffed / olives / feta / basil / potato / leek  
*Glass of Castel Firmian Pinot Grigio, Veneto 6.5*
- FRESH SALMON SPRINGROLL** 15  
Salmon / teriyaki / cucumber /  
shredded vegetables / wasabi  
*Glass of Kinast Sauvignon blanc, Casablanca Valley 5.5*
- VITELLO TONNATO** 14  
Tuna tartare / veal / crème fraiche / capers /  
avruga caviar  
*Glass of Up Ultimate Provence rose, Provence 8.5*
- DASHI SOUP** 11  
Chicken gyoza / spring union / enoki mushroom  
*Glass of Les Bertholets Reserve Viognier, Pays d'Oc 6.5*
- PORKBELLY** 14  
Thin sliced / hummus / sweet & sour vegetables /  
roasted chickpeas / olive vinaigrette  
*Glass of Dark Horse Chardonnay, California 7.5*

## MAINS

- FLAT IRON STEAK** 25  
Sweet potato / roasted vegetables / truffle sauce  
*Glass of Luccarelli Primitivo, Puglia 5.5*
- RACK OF LAMB** 29  
Grilled / curry / potato / green asparagus / gravy  
*Glass of Kaiken Malbec Reserva, Mendoza 6.5*
- THAI FISH PLATTER** 26  
Tuna / cod / king prawn / mussels /  
vegetables / tom kha kung  
*Glass of Kinast Sauvignon blanc, Casablanca Valley 5.5*
- RED BREAM** 25  
Roseval potato / fennel / tomato / eel /  
grey shrimps / green herbs  
*Glass of Castel Firmian Pinot Grigio, Veneto 6.5*
- RAVIOLI**  22  
Porchini / celeriac / zucchini / truffle vinaigrette  
*Glass of Dark Horse Chardonnay, California 7.5*
- PORTOBELLO**  21  
Bulgur / chickpeas / taleggio / za'atar  
*Glass of Collovray & Terrier Pinot Noir, Pays d'Oc 7.5*

## TO SHARE

- CHATEAUBRIAND (500 GR)** 75  
Fries / side salad / roasted vegetables  
*Bottle of Chateau Barberousse Saint-Emilion, Bordeaux 52.5*

## SIDES

- SIDE SALAD** 6  
Green salad / tomato / cucumber / red onion /  
egg / bacon
- TOMATO SALAD** 6  
Basil / feta
- ROASTED VEGETABLES** 6  
Seasonal / garlic
- ORGANIC FRIES** 6  
Mayonnaise

## DESSERTS

- BROWNIE** 12  
Yuzu / raspberry / grapefruit / mango  
*Glass of Banyuls Rimage Vin Doux Naturel, Rousillion 9.5*
- MACARON "BURGER"** 15  
Passion fruit / lychee / raspberry fizz  
*Glass of Castel Firmian Moscato Giallo, Trentino 5.5*
- BLUEBERRY CHEESECAKE** 12  
Banana / yoghurt  
*Glass of Castel Firmian Moscato Giallo, Trentino 5.5*
- CHEESE PLATTER** 15  
3 pieces / kletzenbrood / chutney  
*2 styles of Port*



**DINNER**  
17.30 - 22.00