

Vesper

STARTERS

THIN SLICED TUNA	17
Wasabi / furikake / cucumber / sambai <i>Glass of Kinast Sauvignon blanc, Casablanca Valley 5.5</i>	
TOMATO TARTARE 	13
Kalamata olive / shiitake / sweet & sour / vadouvan <i>Glass of Castel Firmian Pinot Grigio, Veneto 6.5</i>	
BLACK MISO SALMON	15
Soba / wakame / cucumber / thai vinaigrette <i>Glass of Dark Horse Chardonnay, California 7.5</i>	
STEAK TARTARE	15
Beef / brioche / egg yolk / truffle <i>Glass of Collovray & Terrier Pinot Noir, Pays d'Oc 7.5</i>	
RED CURRY SOUP 	13
Coconut / sweet potato / bell pepper / feta <i>Glass of Finca Valdelagunda Verdejo 'Cuvee Especial' 7.5</i>	
BONELESS RIBS	16
Red cabbage / sriracha / sesame / spring onion <i>Glass of Kaiken Malbec Reserva, Mendoza 6.5</i>	
COQUILLE & PATA NEGRA	21
Spring pea / red wine sauce <i>Glass of Les Bertholets Reserve Viognier, Pays d'Oc 6.5</i>	
SPICY GAMBA'S AL AJILLO	19
Garlic / red pepper / bread <i>Glass of Cava Masia de la Luz Brut, Penedés 6.5</i>	

MAINS

SURF & TURF	29
Bavette / king prawn / grilled vegetables / red wine - No prawns, No problem! - <i>Glass of Kaiken Malbec Reserva, Mendoza 6.5</i>	
TONKATSU DUCK	26
Kimchi / beansprout / carrot/ edamame <i>Glass of Primitivo, Luccarelli 5,50</i>	
LOBSTER BOUILLABAISE	29
Coquille / shrimps / codfish / potato / rouille <i>Glass of Finca Valdelagunda Verdejo 'Cuvee Especial' 7.5</i>	
PASTA GORGONZOLA 	23
Pappardelle / mushrooms / zucchini / parsley <i>Glass of Dark Horse Chardonnay, California 7.5</i>	
MEDITERRANEAN SEABASS	24
Grilled / pumpkin / bulgur / fennel / antiboise <i>Glass of Kinast Sauvignon blanc, Casablanca Valley 5.5</i>	
PASTA DE LA MER	29
King prawns / mussels / zucchini / tomato / garlic / red pepper <i>Glass of Castel Firmian Pinot Grigio, Veneto 6.5</i>	
ROASTED EGGPLANT 	22
Miso / sesame / tempeh / chinese cabbage <i>Glass of Dark Horse Chardonnay, California 7.5</i>	

TO SHARE

CHATEAUBRIAND (400 GR)	75
Roseval / side salad / roasted vegetables <i>Bottle of Chateau Barberousse Saint-Emilion, Bordeaux 52.5</i>	

SIDES

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

DESSERTS

WHITE CHOCOLATE CHEESECAKE	11
Pure chocolate / oreo / honey <i>Glass of Banyuls Rimage Vin Doux Naturel, Rousillion 9.5</i>	
PASSIONFRUIT PANNA COTTA	12
Pineapple / coconut / white chocolate <i>Glass of Castel Firmian Moscato Giallo, Trentino 5.5</i>	
RED FRUIT & YOGHURT	12
Strawberry mousse / blueberry cremeux / yoghurt parfait <i>Glass of Castel Firmian Moscato Giallo, Trentino 5.5</i>	
TWO SCOOPS OF ICE CREAM	6
Ask our staff about the flavours	
CHEESE PLATTER	15
3 pieces / kletzenbrood / chutney <i>2 styles of Port</i>	



DINNER
17.30 - 22.00