

## **APPETIZERS**

BUBBLES & SALTED ALMONDS	90,-
APEROL & SPRITZ & CHIPS	90,-
BEER & PORK RINDS	90,-
GIN & TONIC WITH OLIVE	90,-

## **2 WHO LOVES EACHOTHER!**

A GOOD START WITH SNACKS AND SPARKLING WINE FOR 2	150,-
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## A GREAT DEAL!

1 ENTRÉE + 1 MAINCOURSE + 1 DESSERT	300,-
3 GLASSES OF WINE OR BEER & COFFEE	195,-
THE TWO OFFERS COMBINED	495,-
IF YOU CHOOSE GRILL BY ✓ AS MAIN COURSE, ADD AN ADDITIONAL	<b>50,</b> -

## **ENTREES / A LIGHT DISH**

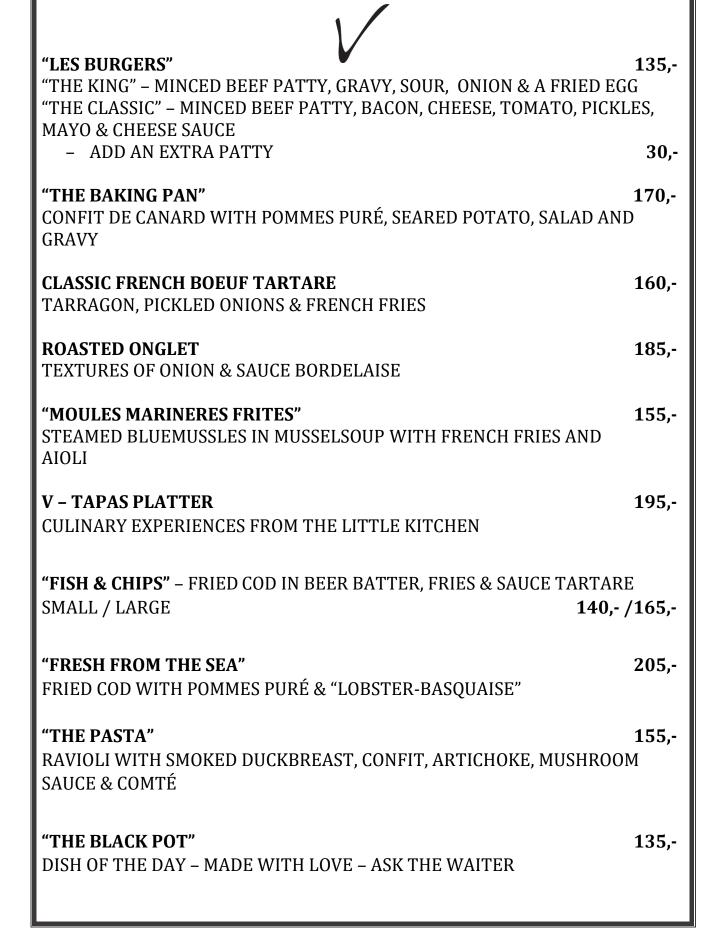
95,-

THREE OYSTER'S WITH GRILLED LEMON & VINAIGRETTE, MALT & DILL "THE FISH" – SMOKED SALMON WITH COTTAGE CHEESE, CAPERS, MALT & DILL "THE SOUP" – CREAMY FISH SOUP WITH WHITE FISH & SHRIMP "THE SALAD" – DUCK CONFIT, BREAST, ONION & COMTÉ "THE PLANK" – BUTCHER SPECIALTIES & GARNISH "SEASON" – OX CARPACCIO WITH TRUFFLEMAYO & "HAVGUS" CHEESE TRY 2 – 3 DISHES FOR A MAIN COURSE

## **MAIN COURSES**

# GRILL BY V (COMES WITH 2 OPTIONAL SIDES)

"BOEUF BEARNAISE" – GRILLED VEGETABLES, PURÉ & FRIES	225,-
"TOURNEDOS TRUFFLE" – ONION PIE, MUSHROOM & POTATO GRATIN	225,-
UPGRADE TO 300g BOEUF	75,-
ADD FOIE GRAS	75,-





"THE VEGETARIAN" SALAD OF BAKED AND GRILLED ROOT CROPS & WARM GOAT'S CHEESE	135,-
SALAD OF BAKED AND GRILLED ROOT CROPS & WARM GOAT S CHEESE	
SIDES SAUCE BORDELAISE	40,-
TRUFFLE SAUCE	
BEARNAISE SAUCE	
FRENCH FRIES WITH SEASALT	
POTATO GRATIN WITH HERBCRUMBS	
POTATO CROQUETTES, CHEESE & GARLIC	
POTATO PURÉ	
ONION RINGS & MAYO SALAD WITH VINAGRETTE	
SALAD WITH VIIWAGKETTE	
CHEESE & PORT	95,-
CHEESEPLATTER WITH GARNISH, CRISPBREAD & A GLASS OF PORTWINE	E
DESSERTS	95,-
GATEAU MARCEL, VANILLA ICE CREAM & CARAMEL	
CLASSIC CREME BRULÈE & BERRY SORBET	
LEMONPIE WITH LEMONCURD, MARINGUE & VANILLA ICE CREAM	
AVEC FOR THE COFFEE	
RUM BALLS WITH REAL RUM	35,-
HOME-MADE CHOCOLATE COVERED MARSHMALLOW HOME-MADE PETIT FOUR	35,- 40,-
BROWNIE WITH VANILLA & COMPOTE	70,-
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