

Bistro V Evening

START WITH MANNERS:

SPARKLING WINE & SALTED ALMONDS 90,-
✓ SPRITZ & CHIPS 90
BEER & PORK RINDS 90,-
GT & OLIVES 90,-

"A GREAT NIGHT":

3 SNACKS, 1 ENTREE, 1 MAIN COURSE & 1 DESSERT 350,-
YOU PUT TOGETHER YOUR CHOICES (ADD OUR STEAK +50,-)

ENTREES / A LIGHT DISH:

THREE OYSTER'S WITH GRILLED LEMON & SHERRY VINAIGRETTE. 1PCS 40,-
"THE FISH" - BAKED COD, JERUSALEM ARTICHOKE & BUTTER SAUCE
"THE SOUP" - ONION SOUP WITH CHEESE & PUFF PASTRY
"THE SALAD" - DUCK CONFIT, BREAST, ONION & COMTÉ
"THE PLANK" - BUTCHER SPECIALTIES & GARNISH
"SEASON" - BRAISED PORK NECK, ONION & TRUFFLE SAUCE

115,- EACH (CHOOSE 2 OR 3 FOR A MAIN COURSE)

"LES BURGERS":

"THE KING" - MINCED BEEF PATTY, GRAVY, SOUR, ONION & FRIED EGG.
"THE CLASSIC" - MINCED BEEF PATTY, BACON, CHEESE, TOMATO, PICKLES, SALAD
& MAYO.

YOUR CHOICE 155,-
(ADD FRENCH FRIES 45,-)

"THE ROASTING PAN" - CONFIT DE CANARD WITH POTATO PURÉE, SALAD & GRAVY
195,-

"PIG IN WINE" - PORK SHANK IN RED WINE SAUCE WITH BACON, ONION, MUSHROOM,
VEGETABLES, POTATO PURÉE & SALAD
220,-

"BRAISED LAMB SHANK" - WITH MUSHROOM RISOTTO, HERBS & GRAVY
215,-

"THE BLACK POT" - DISH OF THE DAY. ASK THE WAITER
160,-

"BOEUF BEARNAISE 200G" - BEARNAISE, ASPARAGUS BROCCOLI, PURÉE & FRIES.
275,-
(300 G STEAK ADD 75,-)

"THE ROAST" - WHOLE ROASTED VEAL CULOTTE WITH FRIES, ONION RINGS, SALAD
VINAIGRETTE, SAUCE BORDELAISE & BEARNAISE
595,-
(GOOD FOR 2 PERSONS)

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"CLASSIC FRENCH STIRRED TARTARE" - TARRAGON, PICKLED ONIONS & FRENCH FRIES 185,-

"V - TAPAS" - A CULINARY EXPERIENCES FROM OUR KITCHEN 225,-

"THE VEGETARIAN" - FRIED GNOCCHI IN BASILSAUCE WITH RICOTTA, LEMON & OLIVEOIL 160,-

"FISH & CHIPS" - FRIED COD IN BEER BATTER, FRIES & SAUCE TARTARE 175,-

"MOULES FRITES" - STEAMED BLUEMUSSELS WITH FRENCH FRIES AND AIOLI 185,-

"FROM THE SEA" - FRIED COD WITH POTATOPURÉ & SAUCE BASQUAISE 245,-

"SIDE ORDERS TO ALL DISHES"
SAUCE BEARNAISE
PEPPERSAUCE
FRENCH FRIES WITH SEASALT
TRUFFLE CROQUETTES
POTATO PURÉ WITH HERBAL OIL
ONION RINGS WITH MAYO
SALAD WITH VINAIGRETTE
45,- EACH

"CHEESE & PORT" - CHEESEPLATTER WITH GARNISH, CRISPBREAD & A GLASS OF PORTWINE
120,-

DESSERTS:

"GATEAU MARCEL" WITH VANILLA ICECREAM & CARAMEL 115,-
"WHITE CHOCOLATEMOUSSE" WITH ALMONDS & CHERRY SORBET 115,-
"CRÉME BRÚLÉE" WITH BERRY SORBET 115,-

"SWEETS FOR THE COFFEE"
"RUM BALLS" WITH REAL RUM 40,-
"CHOCOLATE COVERED MARSHMALLOW" 45,-
"HOMEMADE PETIT FOUR" 45,-
"BROWNIE" WITH VANILLA & COMPOTE 75,-