



APPETIZERS

BUBBLES & SALTED ALMONDS	85,-
APEROL & SPRITZ & CHIPS	85,-
BEER & PORK RINDS	85,-
GIN & TONIC WITH OLIVE	85,-

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 V AS MAIN COURSE, ADD AN ADDITIONAL	50,-

ENTREES / A LIGHT DISH 90,-

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	200,-
"TOURNEDOS TRUFFLE" – ONION PIE, MUSHROOM & POTATO GRATIN	225,-
UPGRADE TO 300g BOEUF	75,-
ADD FOIE GRAS	75,-



“LES BURGERS”	130,-
“THE KING” – MINCED BEEF PATTY, GRAVY, SOUR, ONION & A FRIED EGG	
“THE CLASSIC” – MINCED BEEF PATTY, BACON, CHEESE, TOMATO, PICKLES, MAYO & CHEESE SAUCE	
- ADD AN EXTRA PATTY	30,-
“THE BAKING PAN”	165,-
CONFIT DE CANARD WITH POMMES PURÉ, SEARED POTATO, SALAD AND GRAVY	
CLASSIC FRENCH BOEUF TARTARE	155,-
TARRAGON, PICKLED ONIONS & FRENCH FRIES	
ROASTED ONGLET	175,-
TEXTURES OF ONION & SAUCE BORDELAISE	
“MOULES MARINERES FRITES”	150,-
STEAMED BLUEMUSSLES IN MUSSELSOUP WITH FRENCH FRIES AND AIOLI	
V – TAPAS PLATTER	195,-
CULINARY EXPERIENCES FROM THE LITTLE KITCHEN	
“FISH & CHIPS” – FRIED COD IN BEER BATTER, FRIES & SAUCE TARTARE	
SMALL / LARGE	135,- /165,-
“FRESH FROM THE SEA”	195,-
FRIED COD WITH POMMES PURÉ & “LOBSTER-BASQUAISE”	
“THE PASTA”	145,-
RAVIOLI WITH SMOKED DUCKBREAST, CONFIT, ARTICHOKE, MUSHROOM SAUCE & COMTÉ	
“THE BLACK POT”	130,-
DISH OF THE DAY – MADE WITH LOVE – ASK THE WAITER	

EVENING MENU



"THE VEGETARIAN" 125,-
SALAD OF BAKED AND GRILLED ROOT CROPS & WARM GOAT'S CHEESE

SIDES 35,-
SAUCE BORDELAISE
TRUFFLE SAUCE
BEARNAISE SAUCE
FRENCH FRIES WITH SEASALT
POTATO GRATIN WITH HERBCRUMBS
POTATO CROQUETTES, CHEESE & GARLIC
POTATO PURÉ
ONION RINGS & MAYO
SALAD WITH VINAGRETTE

CHEESE & PORT 95,-
CHEESEPLATTER WITH GARNISH, CRISPBREAD & A GLASS OF PORTWINE

DESSERTS 90,-
GATEAU MARCEL, VANILLA ICE CREAM & CARAMEL
CLASSIC CREME BRULÉE & BERRY SORBET
LEMONPIE WITH LEMONCURD, MARINGUE & VANILLA ICE CREAM

AVEC FOR THE COFFEE
RUM BALLS WITH REAL RUM 30,-
HOME-MADE CHOCOLATE COVERED MARSHMALLOW 35,-
HOME-MADE PETIT FOUR 35,-
BROWNIE WITH VANILLA & COMPOTE 65,-

EVENING MENU