



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 V AS MAIN COURSE, ADD AN ADDITIONAL	50,-

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,-



“LES BURGERS”	135,-
“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”	170,-
CONFIT DE CANARD WITH POMMES PURÉ, SEARED POTATO, SALAD AND GRAVY	
CLASSIC FRENCH BOEUF TARTARE	160,-
TARRAGON, PICKLED ONIONS & FRENCH FRIES	
ROASTED ONGLET	185,-
TEXTURES OF ONION & SAUCE BORDELAISE	
“MOULES MARINERES FRITES”	155,-
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	140,- /165,-
“FRESH FROM THE SEA”	205,-
FRIED COD WITH POMMES PURÉ & “LOBSTER-BASQUAISE”	
“THE PASTA”	155,-
RAVIOLI WITH SMOKED DUCKBREAST, CONFIT, ARTICHOKE, MUSHROOM SAUCE & COMTÉ	
“THE BLACK POT”	135,-
DISH OF THE DAY – MADE WITH LOVE – ASK THE WAITER	

EVENING MENU



“THE VEGETARIAN”	135,-
SALAD OF BAKED AND GRILLED ROOT CROPS & WARM GOAT’S CHEESE	
SIDES	40,-
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	95,-
GATEAU MARCEL, VANILLA ICE CREAM & CARMEL	
CLASSIC CREME BRULÉE & BERRY SORBET	
LEMONPIE WITH LEMONCURD, MARINGUE & VANILLA ICE CREAM	
AVEC FOR THE COFFEE	
RUM BALLS WITH REAL RUM	35,-
HOME-MADE CHOCOLATE COVERED MARSHMALLOW	35,-
HOME-MADE PETIT FOUR	40,-
BROWNIE WITH VANILLA & COMPOTE	70,-

EVENING MENU