

START WITH MANNERS

SPARKLING WINE & SALTED ALMONDS 90,-
V SPRITZ & CHIPS 90,-
BEER & PORK RINDS 90,-
GIN & TONIC WITH OLIVES 90,-

2 WHO LOVES EACHOTHER!



A GOOD START WITH SNACKS AND SPARKLING WINE FOR 2

200,-

A GREAT DEAL!

3 SNACKS - 1 ENTRÉE + 1 MAINCOURSE + 1 DESSERT 350,-
1 GL. SPARKLING, 2 GL. BEER OR WINE AND COFFEE

A REALLY GREAT NIGHT = 550,-

IF YOU CHOOSE GRILL BY V AS MAIN COURSE, ADD 50,-

ENTREES / A LIGHT DISH

THREE OYSTER'S WITH GRILLED LEMON & SHERRY VINAIGRETTE (1 =40,-)

"THE FISH" – SMOKED SALMON TATAR WITH DIL & FRIED CAPERS

"THE SOUP" – SHELLFISH SOUP WITH COD & PUFF PASTRY

"THE SALAD" – DUCK CONFIT, BREAST, ONION & COMTÉ

"THE PLANK" – BUTCHER SPECIALTIES & GARNISH

"SEASON" – CARPACCIO WITH KARL JOHAN MAYO & HERBS

YOUR CHOICE 115,-

(TRY 2 – 3 DISHES FOR A MAIN COURSE)

"LES BURGERS"

"THE KING"

MINCED BEEF PATTY, GRAVY, SOUR, ONION & A FRIED EGG

"THE CLASSIC"

MINCED BEEF PATTY, BACON, CHEESE, TOMATO, PICKLES, MAYO
& CHEESE SAUCE

YOUR CHOICE 155,-

" THE BLACK POT"

MADE WITH LOVE – ASK THE WAITER 160,-

" THE VEGETARIAN"

" TARTE DE FLAMBÉ" WITH ROSMARY, POTATO &
GOATCHEESE

160,-

"THE BAKNG PAN"

CONFIT DE CANARD WITH POTATO PURÉ, SALAD
AND GRAVY

195,-

CLASSIC FRENCH STIRRED TARTARE

TARRAGON, PICKLED ONIONS & FRENCH FRIES

185,-

V – TAPAS PLATTER

CULINARY EXPERIENCES FROM THE LITTLE KITCHEN

225,-

" THE PASTA"

"RIGATONI" IN WHITEWINE SAUCE WITH PICKLED
MUSHROOMS, BLUE CHEESE & RUCCOLA

165,-

" COQ AU RIESLING"

CHICKENBREAST IN WHITEWINE SAUCE WITH BACON,
ONIONS, MUSHROOMS AND POTATO PURÉ & SALAD

120,-

GRILL BY V

" BOEUF BEARNAISE"

BERNAISE, POINTED CABBAGE, PURÉ & FRIES

275,-

300 G STEAK ADD 75,-

GRILL BY V

"THE ROAST"

WHOLE ROASTED VEAL CULOTTE, SERVED WITH BEARNAISE &
BORDELAISESAUCE, FRIES, ONIONRINGS & SALAD WITH
VINAIGRETTE

595,-

(FOR 2 PERSONS)

SIDE ORDERS TO ALL DISHES:

BEARNAISESAUCE

PEPPERSAUCE

FRENCH FRIES WITH SEASALT

POTATO CROQUETTES, CHEESE, GARLIC &

TRUFFLE

POTATO PURÉ WITH HERBAL OIL

ONION RINGS WITH MAYO

SALAD WITH VINAGRETTE

PER PIECES. 45,-

"MOULES FRITES"

STEAMED BLUEMUSSELS WITH FRENCH FRIES AND AIOLI

185,-

FISH & CHIPS

FRIED COD IN BEER BATTER, FRIES & SAUCE TARTARE

175,-



" FRESH FROM THE SEA"

ROASTET COD WITH POTATOPURÉ & "LOBSTER-BASQUAISE"

245,-

CHEESE & PORT

CHEESEPLATTER WITH GARNISH, CRISPBREAD & A GLASS
OF PORTWINE

120,-

DESSERTS

GATEAU MARCEL, VANILLA ICE CREAM & CARAMEL

BERRY TART WITH MOUSSE, MERINGUE & SORBET

CRÉME BRULÉÉ WITH BERRY SORBET

YOUR CHOICE 115,-

SWEETS FOR THE COFFEE

RUM BALLS WITH REAL RUM 40,-

CHOCOLATE COVERED MARSHMALLOW 45,-

HOMEMADE PETIT FOUR 45,-

BROWNIE WITH VANILLA & COMPOTE 75,-

EVENING MENU