

Bistro V Evening

START OFF IN STYLE:
SPARKLING WINE & SALTED ALMONDS 90,-
V SPRITZ & CHIPS 90,-
BEER & PORK RINDS 90,-
GIN & TONIC & OLIVES 90,-

"A GOOD EVENING"
3 SNACKS, 1 STARTER, 1 MAIN COURSE & 1 DESSERT 350,-
YOU PUT TOGETHER YOUR CHOICES (ADD OUR STEAK +50,-)

STARTERS & LIGHT DISHES:
3 OYSTERS WITH GRILLED LEMON & SHERRY VINAIGRETTE
"THE FISH" SMOKED SALMON WITH FENNEL, HORSERADISH & DILL OIL
"THE SOUP" SHELLFISH SOUP WITH WHITE FISH & HERB JULIENNE
"THE SALAD" DUCK CONFIT, BREAST, GIZZARDS, ONIONS & CHEESE
"THE BOARD" OUR MEAT SPECIALTIES WITH PROPER GARNISH
"THE SEASON" GARLIC SNAILS WITH CROUTONS & PARSLEY

CHOOSE ANY - 125,-
(COMBINE 2-3 DISHES FOR A FULL MEAL)

"LES BURGERS"
"THE KING" - BEEF SANDWICH WITH GRAVY, PICKLES, FRIED EGG & ONIONS
"THE CLASSIC" - BEEF, BACON, CHEESE, TOMATO, PICKLED CUCUMBER, LETTUCE &
MAYO
TOUGH CHOICE - YOURS TO MAKE - 155,-
(ADD AN EXTRA BEEF PATTY FOR 45,-)

"FISH & CHIPS" BEER-BATTERED FRIED COD, FRIES & TARTAR SAUCE - 185,-

"MOULES FRITES" STEAMED BLUE MUSSELS WITH FRIES & AIOLI - 185,-

"FROM THE SEA" PAN-FRIED COD, POTATO, OLIVES, CAPERS & LEMON - 250,-

"V - EVENING PLATTER" BIG FLAVOURS FROM OUR SMALL KITCHEN - 225,-

"THE BLACK POT" DISH OF THE DAY - 165,-

"COQ AU RIESLING" YOUNG CHICKEN BREAST IN SAUCE VELOUTÉ WITH MUSHROOMS,
SEASONAL VEGETABLES & MASHED POTATOES - 205,-

"CONFIT PORK" WITH ONION PURÉE, SAUTÉED ONIONS, CRUSHED POTATOES & RED
WINE SAUCE - 195,-

"BRAISED VEAL SHANK" WITH MUSHROOM RISOTTO, SAUTÉED MUSHROOMS, LEMON,
HERBS & GRAVY - 225,-

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"THE VEGETARIAN" MUSHROOM RISOTTO, SAUTÉED MUSHROOMS, LEMON, HERBS
160,-

"THE VEGAN" - RIGATONI PASTA, ROMESCO SAUCE, ROASTED SALTED ALMONDS
& HERBS WITH GREMOLATA - 160,-

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

"BOEUF BEARNAISE" GRILLED POINTED CABBAGE, PURÉE, BEARNAISE & FRIES
- 285,-
(300 G STEAK - SURCHARGE 75,-)

"LE RÔTI" - "THE ROAST"
WHOLE ROASTED VEAL CULOTTE WITH FRIES, ONION RINGS, SALAD WITH
VINAIGRETTE, SAUCE BORDELAISE & BEARNAISE
595,-
(FOR TWO PEOPLE)

SIDES (50,- EACH)
BÉARNAISE SAUCE
BORDELAISE SAUCE
FRIES WITH SEA SALT
BUTTERED POTATOES WITH CHIVES
TRUFFLE CROQUETTES
MASHED POTATOES WITH HERB OIL
ONION RINGS WITH MAYO
SALAD WITH VINAIGRETTE

"CHEESE & PORT" CHEESE BOARD - EUROPEAN CHEESES & 1 GLASS OF PORT
WINE
APPROPRIATE GARNISH & CRISPBREAD
135,-

DESSERTS:
"GATEAU MARCEL" WITH VANILLA ICE CREAM
"STRAWBERRY MOUSSE" WITH RED BERRIES, SORBET & SAUCE SABAYONNE
"LEMON TART" LEMON CURD, TORCHED MERINGUE & SORBET
"CRÈME BRÛLÉE" WITH BERRY SORBET

YOUR CHOICE - 115,-

SWEET TREATS
RUM BALLS (MADE WITH REAL RUM) - 40,-
HOMEMADE CREAM PUFF - 45,-
HOMEMADE PETIT FOURS - 45,-
BROWNIE WITH VANILLA ICE CREAM & COMPOTE - 75,-