

Bistro V Evening

START WITH MANNERS:
SPARKLING WINE & SALTED ALMONDS 90,-
V 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" - FRIED BRIOCHE WITH COD STIRRED WITH DILL & LEMON
"THE SOUP" SHELLFISH SOUP WITH WHITE FISH & PUFF PASTRY
"THE SALAD" - DUCK CONFIT, BREAST, GIZZARD, ONION & COMTÉ
"THE PLANK" - BUTCHER SPECIALTIES & GARNISH
"SEASON" - GARLIG SNAILS WITH CROUTONS & PARSLEY
120,- 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 POTATOPURÉ, SALAD & GRAVY
195,-

"VEAL FRICASSEE" - VEAL CONFIT & VEGETABLES IN SAUCE VELOUTE & PUFF PASTRY.
205,-

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

"THE BLACK POT" - DISH OF THE DAY. ASK THE WAITER
165,-

"BOEUF BEARNAISE 200G" - BEARNAISE, ASPARAGUS BROCCOLI, PURÉ & FRIES.
285,-
(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" - RISOTTO WITH VEGETABLES, CHEESE & HERBS 160,-

"FISH & CHIPS" - FRIED COD IN BEER BATTER, FRIES & SAUCE TARTARE 185,-

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

"FROM THE SEA" - FRIED COD WITH POTATOPURÉ & SAUCE BASQUAISE 250,-

"SIDE ORDERS TO ALL DISHES"
SAUCE BEARNAISE
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,-

"LEMON PIE" WITH BURNED MARENGUE & SORBET 115,-

"CRÉME BRÛLÉE" 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,-