

V E D's À LA CARTE MENU

*Our courses are served as medium sized portions,
we therefore recommend 2-3/person*

V E Ds ANTIPASTI

*a selection of cured meats with condiments – 180
(perfect for sharing)*

WOOD OVEN BAKED GOAT CHEESE

honey – garlic – rosemary – walnuts – 100

GNOCCHI Á LA V E D – ricotta cheese

sage butter – green cabbage – almonds – 105

BURRATA

variation of tomatoes – buckwheat – basil – 105

RISOTTO – truffle crème

portabello mushrooms – parmesan cheese – 105

GAMBAS AL PILL PILL

shrimps seared in garlic, chili & parsley – 110

STEAMED MUSSELS – white wine

coconut milk – cilantro – ginger – lemongrass – 100

SCALLOPS

cauliflower puree – mint & cilantro oil – dried capers – 110

PAN SEARED SALMON

miso sabayonne – buttered turnip – candy cane beet – 105

LAMB ROAST – Indian spices

celeriac puree – apple chutney – radish – 105

GRILLED FLANK STEAK

chared tomatoes – chimichurri – red wine sauce — 105

SLOW COOKED BEEF – BBQ-sauce

pickled red onions – garlic aioli – fried cilantro – 105

DUCK BREAST

artichoke puree – rosemary glaze – walnuts – 105

COCKTAIL ANYONE?

SPARKLING ELDERFLOWER

elderflower liqueur– prosecco – 110

NEGRONI – gin – martini rosso

campari – maraschino cherry – orange – 114

COSMOPOLITAN – lemon vodka

cointreau – lime – cranberry juice – 118

APEROL SPRITZ

aperol – orange – prosecco – soda – 114

MOSCOW MULE

vodka – lime – ginger beer – 118

SOMETHING EXTRA

GREEN SALAD – 65

SWEET POTATO FRIES

with truffle aioli – 75

IDAHO POTATOES Á LA V E D

served with kimchimayo – chives – 85

FRENCH FRIES *with truffle aioli – 75*

GREEN OLIVES – 50

SOMETHING SWEET

CHOCOLATE FONDANT

*dulce de leche – berries – pistachio
homemade vanilla ice cream – 95*

CREMA CATALANA – 80

PANNA COTTA

vanilla – raspberry coulis – 80

HOMEMADE SORBET

*Please ask your waiter for tonight's flavor
80*

CHOCOLATE PRALINES *one – 25 / two – 40*