

V E D

R E S T A U R A N G

Á LA CARTE MENU

Our courses are served as medium sized portions, we therefore recommend 2-3 per person. Everything, of course, tastes better when shared with a friend!

V E Ds ANTIPASTI

*a selection of cured meats with condiments – 225
(a bit larger - perfect for two to share)*

WOOD OVEN BAKED GOAT CHEESE

honey – garlic – rosemary – walnuts – 115

CAPRESE

*creamy buffalo mozzarella – fresh and dried
San Marzano tomatoes – herb crouton crumble – 115*

RISOTTO

*truffle crème – baked portabello mushrooms filled with
shallots and garlic – caramelized tomatoes – green kale
115*

PANKO FRIED ARANCINI Á LA V E D

mozzarella – mushrooms – roasted tomato aioli – 115

CHEVICE

*hand peeled shrimps – avocado – mango
chili – cilantro – lime – 120*

GAMBAS AL PIL PIL

shrimps seared in garlic, chili & parsley – 120

BEER-BRAISED PORK CHEEKS

*cauliflower puree – bacon crumble
root crisps – jus – 120*

FLANKSTEK SOUS VIDE

*fried rice paper – cured egg yolks – pickled onions
toasted sesame seeds – kimchi mayo – 120*

MAIN COURSES

“full size and complete portions”

SIRLOIN STEAK

*Novillo Real, Uruguay
potato cake – pickled shiitake mushroom
chervil cream – artichoke crisps – red wine sauce
310*

COD BACK FILLET

*browned soy butter – smashed herb potatoes roasted
hazelnuts – fresh & dried apples – lava salt
325*

RISOTTO

*truffle crème – baked portabello mushrooms filled with
shallots and garlic – caramelized tomatoes -green kale
195*

A LITTLE BIT EXTRA...

FRENCH FRIES

served with roasted tomato aioli – 75

SWEET POTATO FRIES

served with roasted tomato aioli – 75

LETTUCE & TOMATO SALAD – 65

GREEN OLIVES – 60

SOMETHING SWEET...

SALTED CARAMEL PANNA COTTA

daim crunch– fresh berries – 90

CHOCOLATE FONDANT

*dulce de leche – berries – pistachio
homemade vanilla ice cream – 115*

APPLE SORBET

clover – fresh berries – dried apples – meringue – 95