



VESPER'S
RESTAURANT & BAR

STARTER

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| BEEF BROTH DUMPLING LOVAGE | 13 |
| PARSLEY ROOT SOUP SMOKED CHAR PARSLEY OIL | 13 |
| SCALLOP KING PRAWN CARROT CONFIT COCONUT-LIME SAUCE -VEGETARIAN | 19 |
| VEAL SADDLE SLICES TRUFFLED MAYONNAISE SWEET SOUR BEECH MUSHROOM RADISH | 16 |

CLASSICS

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| SEASONAL SALAD VINAIGRETTE OR YOGHURT DRESSING -VEGETARIAN- | 13 |
| SEASONAL SALAD VINAIGRETTE OR YOGHURT DRESSING BEEF STRIPES | 22 |
| SEASONAL SALAD VINAIGRETTE OR YOGHURT DRESSING POULARD STRIPES NATUR OR ASIAN STYLE | 19 |
| RUMPSTEAK (200GR) STEAKHOUSE FRIES GRILLED VEGETABLE SOUR CREAM JUS | 34 |
| WIENER SCHNITZEL FRIED POTATOES BACON & ONION CUCUMBER SALAD LEMON | 31 |
| VESPER'S BURGER BEEF PORT ONION BACON DIP RACLETTE CHEESE SWEETPOTATO FRIESS | 30 |

All prices including VAT and service



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MAIN COURSE

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| BEET ROOT-FRESH CHEESE RISOTTO CHICORY CASHEWS -VEGETARIAN- | 23 |
| VEAL LIVER „BERLINER ART“ CREAMED POTATO ROASTED ONION APPLE | 25 |
| DUCK BREAST RATATOUILLE PARMESAN CHEESE-POLENTA | 30 |
| CODFISH TOMATO-SAFRON SAUCE BLUE MUSSEL POTATO CELERY OLIVE | 33 |

DESSERT | CHEESE

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| LEMON TARTE WHITE CHOCOLATE ALMOND BASIL | 13 |
| CRÈME BRÛLÉE OF TAHITI VANILLE | 10 |
| SORBET OR ICE-CREAM HOMEMADE | 4,5 |
| AFFOGATO AL CAFFÈ ESPRESSO VANILLA ICE-CREAM | 8 |
| SELECTION OF INTERNATIONAL CHEESE FRUIT BREAD FIG MUSTARD | 19,5 |

WINE RECOMMENDATION

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| 2022 HERMANN DÖNNHOFF TONSCHIEFER RIESLING PEACH, RICH FRUIT, ELEGANT | 55 |
| 2020 VINA VALDIVIESO CABALLO LOCO CUVÉE CABERNET SAUVIGNON, MALBEC, SYRAH & CARMENERE AGED IN OAK BARRELS, INTENSIVE FRUIT | 72 |