



# VESPER'S

RESTAURANT & BAR

## STARTERS

<b>LENTIL SOUP</b>   CUMIN   DATES   BACON WRAPPED	<b>13</b>
<b>BEEF STOCK</b>   LEMONGRASS   CRISPY PRAWN BALLS	<b>14</b>
<b>SALMON CARPACCIO</b>   LIME CREAM   WILD HERBS	<b>20</b>
<b>BAKED GOAT'S CHEESE</b>   ASPARAGUS SALAD   TOMATO AND OLIVE SALSA	<b>17</b>

## CLASSICS

<b>SEASONAL SALAD</b>   VINAIGRETTE OR YOGHURT DRESSING	<b>13</b>
<b>SEASONAL SALAD</b>   VINAIGRETTE OR YOGHURT DRESSING   BEEF STRIPS	<b>22</b>
<b>SEASONAL SALAD</b>   VINAIGRETTE OR YOGHURT DRESSING   PLAIN OR ASIAN-STYLE TURKEY STRIPS	<b>19</b>
<b>RUMPSTEAK (200 GRAMS)</b>   STEAKHOUSE FRIES   GRILLED VEGETABLES   SOUR CREAM   GRAVY	<b>35</b>
<b>WIENER SCHNITZEL</b>   FRIED POTATOES   BACON & ONION   CUCUMBER SALAD   LEMON	<b>32</b>
<b>PULLED BEEF BURGER</b>   CHEDDAR   COLESLAW   BBQ DIP   CARAMELISED ONIONS   SWEET POTATO FRIES	<b>30</b>

**BETWEEN 5.30 PM, THE KITCHEN TEAM TAKES A CREATIVE BREAK.**

ALL PRICES ARE IN EUROS AND INCLUDE SERVICE CHARGES AND THE CURRENT STATUTORY VAT RATE



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### MAIN COURSE

<b>CHICKEN BREAST</b>   LEMON   SAGE GNOCCHI   GREEN ASPARGUS	29
<b>BRAISED LAMB SHANK</b>   ROSMARY MASHED POTATOES   BEANS	30
<b>HOME MADE PARPADELLE</b>   ASPARGUS   WILD GARLIC PESTO   SUN DRIED TOMATOES   PARMESAN	22
<b>WHOLE TROUT</b>   ALMOND BUTTER   BOILED POTATOES   LETTUCE HEARTS   YOGHURT & LEMON DRESSING	29
<b>VEAL RISSOLE</b>   CELERY CREAM   TRUFFLE SAUCE   BABY CARROTS	26

### DESSERT | CHEESE

<b>VALROHNA 72%</b>   MOUSSE   RASPBERRY   SPONGE CAKE	13
<b>CRÈME BRÛLÉE</b> MADE WITH TAHITI VANILLA	10
<b>SORBET OR ICE</b> HOMEMADE, <b>PER SCOPE</b>	4,5
<b>AFFOGATO WITH COFFEE</b>   ESPRESSO   VANILLA ICE CREAM	8
<b>SELECTION OF INTERNATIONAL CHEESES</b>   FRUIT BREAD   FIG MUSTARD	9,5

### WINE RECOMMENDATION

2022 HERMANN DÖNNHOFF   CLAY-SCHIEFER RIESLING, DRY A BOUQUET OF VINEYARD PEACHES, COMPLEX FRUIT, ELEGANT ACIDITY AND GREAT HARMONY	55
2020 VINA VALDIVIESO   CABALLO LOCO CUVÉE CABERNET SAUVIGNON, MALBEC, SYRAH & CARMENERE AGED FOR 18 MONTH IN FRENCH AND AMERICAN OAK BARRELS, INTENSE FRUITY NOTES	72

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