



VESPER'S

RESTAURANT & BAR

STARTER

PEA CREAM SOUP SMOKED SALMON	13
SHIITAKE BROTH SPRING LEEK QUAIL EGG	14
SMOKED RICOTTA WATERMELON ARAGULA BASIL ICE-CREAM -V-	17
SALMON CARPACCIO AVOCADO WILD HERBS JUJU VINAIGRETTE	20

CLASSICS

SEASONAL SALAD VINAIGRETTE OR YOGHURT DRESSING -V-	13
SEASONAL SALAD VINAIGRETTE OR YOGHURT DRESSING BEEF STRIPES	22
SEASONAL SALAD VINAIGRETTE OR YOGHURT DRESSING POULARD STRIPES NATURE OR ASIAN STYLE	19
RUMPSTEAK (200 gr) STEAKHOUSE FRIES GRILLED VEGETABLE SOUR CREAM JUS	34
WIENER SCHNITZEL FRIED POTATOES BACON & ONION CUCUMBER SALAD LEMON	31
BEEF BURGER GRILLED PINEAPPLE HALOUMI LIME-JALAPENO DIP FRIES	30

KITCHEN BREAK 5-5:30PM.
ALL PRICES INCLUDING VAT AND SERVICE.



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MAIN COURSE

MERGUEZ OF BEEF & LAMB POTATO-BEAN SALAD MUSTARD	26
SWEETCORN CHICKEN BREAST SWEETCORN MOUSSELINE GRILLED SWEETCORN CARAMELIZED SHALLOT	29
HOMEMADE PASTA CHANTERELLES SPRINGLEEK -V-	25
SMALL PORTION	20
SEA BASS FILLET FRAGOLA SARDA BROCCOLI	30
VEAL FILLET LIME RISOTTO CHANTERELLES	32

DESSERT | CHEESE

CRÈME BRÛLÉE OF TAHITI VANILLA	10
PISTACHIO CHOCOLATE HERB APRICOTS	14
SHERBET OR HOMEMADE ICE-CREAM	4,5
AFFOGATO AL CAFFÈ ESPRESSO VANILLE ICE-CREAM	8
ASSORTED INTERNATIONAL CHEESE FRUIT BREAD FIG MUSTARD	19,5

KITCHEN BREAK 5-5:30PM.
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