



VESPER'S

RESTAURANT & BAR

STARTER

SWEET CORN SOUP GOAT CHEESE POPPY SEED	-V-	12
BOLETUS BROTH RICOTTA-BOLETUS RAVIOLI	-V-	14
ROASTED WHITE BREAD TOMATO CUCUMBER OLIVE BASIL RED ONION	-VEGAN-	13
WITH KING PRAWN (3 PIECES)		+9
SLICES OF VEAL SADDLE SMOKED BELL PEPPER BELL PEPPER SHERBET SEED OIL		18

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
STEAK BURGER REUBENS SAUERKRAUT EMMENTALER CHEESE THOUSAND-ISLAND DIP FRIES		30

OUR DISHES ARE CREATED BY OUR HEAD CHEF.
IF YOU STILL HAVE ANY REQUESTS FOR CHANGES, WE CHARGE €3 PER DISH.

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



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MAIN COURSE

VEGETABLE-COCONUT-CURRY BASMATI RICE SPRING LEEK PEANUT	-VEGAN-	20
WITH DUCK BREAST		+11
FILLET OF CHAR ORANGE-FENNEL POTATO		31
VEAL RAGOÛT POTATO RÖSTI OYSTER MUSHROOM SNOW PEA POD		29
LAMB HAUNCH POLENTA SUNDRIED TOMATO OLIVE		30

DESSERT | CHEESE

CRÈME BRÛLÉE OF TAHITI VANILLA	10
PORTWINE PLUM ALMOND CRUMBLE CHOCOLATE SHERBET	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

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