

The taste of VIE

3 snacks and 4 course menu. Served for the whole table
710 pr. person

Crispy waffle with lumpfishroe and smoked cheese
Gillardeau oyster nr. 6 with mignonette
Onion bread with Mangalica ham

Poached lobster with tomatoes, calamansi and fragrant flowers
Seared mackerel with green asparagus, peas and gooseberries
Grilled veal with summer cabbage, turnip and new potatoes
Ice-cold cream with burned meringue, strawberries and warm financier

Wine Menu

650 pr pers
2024 Sparkling Riesling Grandbois Wein, Tyskland
2023 Savagnin Soleil blanc Champ Divin Jura
2024 Sancerre Daniel Crochet Loire
2023 Pinot Noir Thierry et Pascale Matrot Bourgogne
2025 Moscato D'Asti Vallebelbo Piemonte

The non alcoholic pairing

500 pr person

Snacks

Salted nuts	55
Black and green olives	55
Gillardeau oyster nr.6 naturel with condiments per piece.	45
Whole artichoke with almond cream and oregano	110
Onion bread with Mangalica ham per piece	40
Grilled sourdough bread with salted butter	40

Smaller dishes

Potato bread with sour cream and herbs	
Vendace roe, 30 g	220
Rossini Caviar Black Label, 50 g	700
Hand-cut beef tartare with pickled kohlrabi and aromatic herbs	150
Goat cheese with grilled green peas and majoram	130
Grilled squid with fennel and black olives	170

The greens

Summerkale with pickled gooseberries and foamy sauce	110
Crispy field grown lettuce, kefir, crispy millet and herbs	105
Grilled green asparagus with wild onion and citrus	140
Heirloom tomatoes with calamansi and fragrant flowers	110
New potatoes with sour cream	70

The Animals

Mackerel with soy and sesame	240
Whole roasted Label Rouge chicken with morels and Vin Juan	650
Beef tenderloin as pepper steak	390
Today's large cut <i>limited availability</i>	Price varies

The ending

Cheeses from here and there with seed cracker	150
Ice-cold cream, meringue, strawberries and warm financier	135
Almond cake with salted caramel and vanilla ice cream	135
Rhubarb sorbet	55