VIE

Gillardeau oyster no 6 with hot sauce & mignonette	50 ea
Toasted sourdough bread & salted butter	40
Grilled oniontoast with cured ham	40
Bleak roe with flatbread, crème fraiche & herbs	250
Rossini caviar black label 30 g	500
Whole artichoke with almond cream & marjoram	135
Salted scallop with white currants, kohlrabi & cucumber	140
Tatar with crisp and soft Jerusalem artichokes & wild garlic capers	150
Fresh goat cheese with grilled baby carrots & crispy millet	140
Tail of black lobster with frothy sauce, pumpkin & mild chili	310
Cooked cabbage with green gooseberries & tarragon	95
Grilled green beans, fermented green chili & parsley	90
Field-grown lettuce, kefir & aromatic herbs	90
The last tomatoes of the season with calamansi & fragrant flowers	95
Crushed crispy potatoes with soured cream & charcoal	80
Munkfish tail & foamy mussel sauce	295
Beef tenderloin as pepper steak with red wine sauce	390
Whole-roasted label rouge chicken with morrels & vin jaune	670
Todays large cut until sold out	daily price
Taste of VIE 4 dishes 680 must be ordered by the whole tables *Kitchens choice*	680