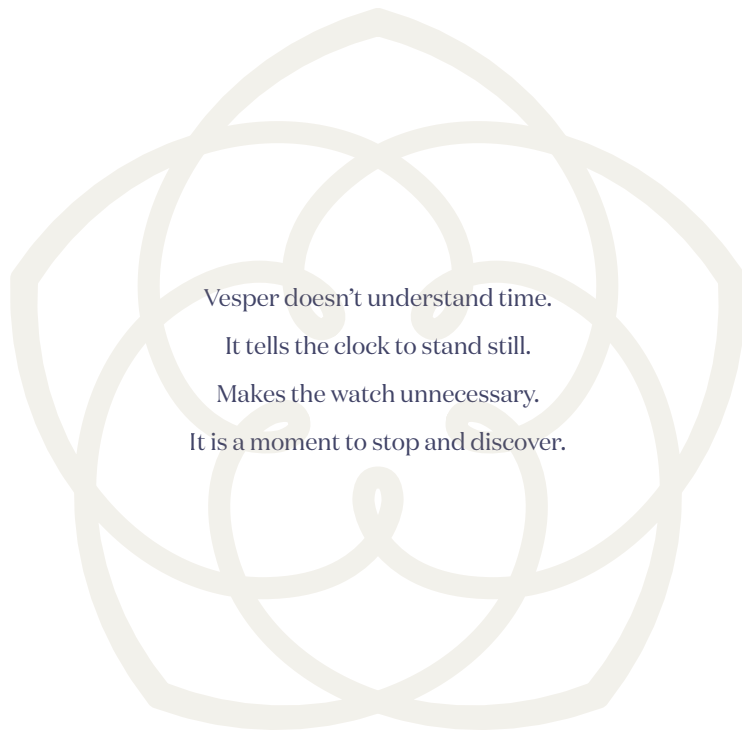


Dinner Time



Vesper doesn't understand time.
It tells the clock to stand still.
Makes the watch unnecessary.
It is a moment to stop and discover.

Please notify us if you have any food allergies
Heeft u een allergie? Meld het ons

Starter

Voorgerecht

Salmon Tataki 14

Zalm | Wakame | Gember | Soja | Radijs | Oost-Indische kers | Wasabi
Salmon | Wakame | Ginger | Soya | Radish | Nasturtium | Wasabi

Caprese 12

Tomaat | Bloody Mary | Krokante Basilicum | Mozzarella | French Dressing
Tomato | Bloody Mary | Crispy Basil | Mozzarella | French Dressing

Coquille 16

Coquille | Doperwt | Gebrande Ui | Quinoa | Dragon
Scallop | Green Pea | Roasted Onion | Quinoa | Tarragon

Vitello Tonato 14

12 Uur Gegaard Kalfsmuis | Tonijn | Kappertjes | Kruiden Krokant
Slow Cooked Veal | Tuna | Capers | Herb Crisp

Thai Fish Soup 12

Schaal & Schelpdieren | Bosui | Radijs | Koriander | Rode Peper
Shellfish & crustaceans | Spring Onion | Radish | Cilantro | Red Pepper

Pulled Pork 11

Procureur | Miso | Gele Wortel | Zuurdesem Krokant | Cashew
Pork | Miso | Yellow Carrot | Sourdough Crisp | Cashew

Mains

Hoofdgerecht

Salmon 23

Zalm | 2 Bereidingen | Risotto | Groene Asperge | Bimi | Kreeftenjus
Salmon | 2 Preparations | Risotto | Green Asparagus | Bimi | Lobster Gravy

Flat Iron Steak 24

Sukade | Truffel Mousseline | Shiitake | Gepofte Knoflook | Peultjes
Flat Iron | Truffle Mousseline | Shiitake | Puffed Garlic | Sugar Snaps

Sea Bass 21

Zeebaars | Ratatouille | Antiboise | Roseval
Ratatouille | Antiboise | Roseval

Polenta 17

Gegrild | Baby Groenten | Biet | Pastinaak | Vega Jus
Grilled | Baby Vegetables | Beetroot | Parsnip | Vegetarian Gravy

Tenderloin 32

Ossenhaas | Groenten Gratin | Rode-Wijnjus | Gremolata
Vegetable Gratin | Red Wine Gravy | Gremolata

Sweets & Cheese

Nagerecht

Mandarin 11

Mandarijn | Nectarine | Passievrucht | Dragon | Tuile
Mandarin | Nectarine | Passion Fruit | Tarragon | Tuile

Strawberries & Limoncello 13

Aardbeien | Limoncello | Hangop | Honing | Witte Chocolate
Strawberries | Limoncello | Strained Yogurt | Honey | White Chocolate

Cheese Platter 10/13/16

Kies voor 3, 4 of 5 verrassende kazen
Choose 3, 4 Or 5 Surprising Cheeses



Chef's Menu

Let Our Chef Surprise You

Courses

3-gangen	3-course	39, ⁵⁰
4-gangen	4-course	49, ⁵⁰

Wine Pairing

3-gangen	3-course	22, ⁵⁰
4-gangen	4-course	30

Rules of Chef's Menu

- Chef's Menu only for the whole table
- Please ask our crew about our wine suggestions

Wine Pairing

wijnarrangement

Starters

voorgerechten

Salmon Tataki | **Wine:** Quinta Hinogal Verdejo 2018 – Spain

Caprese | **Wine:** Domaine du Tariquet Sauvignon Blanc 2018 – France

Coquille | **Wine:** Domaine de la Baume Viognier 2017 – France

Vitello Tonato | **Wine:** Casa Silva Reserva Pinot Noir 2017– Chili

Thai Fish Soup | **Wine:** -

Pulled Pork | **Wine:** Bellingham Homestead Shiraz 2017 – South-Africa

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Mains

hoofdgerechten

Salmon | **Wine:** Les Bertholets Grande Reserve Chardonnay 2018 – France

Flat Iron Steak | **Wine:** Rios de Chile Reserva Carmenère 2016 – Chili

Sea Bass | **Wine:** Pago del Vicario Blanco de Tempranillo 2018 - Spain

Polenta | **Wine:** Gröhl Grauer Burgunder Trocken 2017 – Germany

Tenderloin | **Wine:** Pico Maccario Lavignone 2016 – Italy

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Cheese & Sweets

nagerechten

Mandarine | **Wine:** Pago del Vicario Corte Dulce 2007 – Spain

Strawberries & Limoncello | **Wine:** Limoncello Della Scogliera – Italy

Cheese Platter | **Wine:** Barros 10 years old Port port – Portugal

Vesper's Seasonable

Experience Menu

Wine Pairing

2-gangen 2-course	15
3-gangen 3-course	22,50
4-gangen 4-course	30