

A Tipple

Verōnika's Reserve Martini Tray 32

DRY, DUSTED OR WET

Chopin Family Reserve Vodka, 'Antonius' Caviar & Sour Cream, Tiny Potato, Dwarf Peach

Verōnika's Unreserved Martini Tray 16

Alcohol-Free Laori Juniper No. 01 'Gin', Laori Ruby No. 04 'Aperitif', Avaa Verjus & Martini Floreale 'Vermouth', Jumbo Green Olive & Candied Kumquat

Starters

Seasonal Oysters MP

Seaweed & Mirin Vinaigrette
German, Dutch, French, Native
SUBJECT TO AVAILABILITY

Three Tempura Oysters 22

Champagne Sabayon, Volcanic Black Salt

Organic Farmers Salad 10

Endive, Purslane-Mâché, Castelfranco, Hearts of Sunchoke, Honey-Vinaigrette
CAN BE MADE VEGAN

Hamachi & Scallops 24

Flash Marinated in Citrus Oil, Avocado, Fennel, Young Coriander, Pickled Chili

Tuna & Uni Tartare 31

Blue Fin, Loin & Belly, Tea Smoked Tomatoes, Chives

Organic Vegetable Charlotte 16

Parisian Carrots, Brussel Sprouts, Turnips, Black Quinoa, Tangerine Vinaigrette
VEGAN

Tartare Finger Toast 21

Veal, Fresh Horseradish, Chives, Quail Egg

Salt Baked Baby Beetroots 17

Cashew Cheese, Blackberries, Red Vein Sorrel, Beetroot Dressing
VEGAN

Main Course Classics

Organic Cauliflower Milanese 24

Tomato Confit, Coconut Mozzarella, Thai Basil
VEGAN

Prawn Milanese 32

Tomato Passata, Thai Basil, Chili, Lemon

Chicken & Frites 36

Roasted Pasture Fed Organic Chicken, Morel Mushrooms

Lobster Omelette & Frites 48

Smoked Salmon Roe & Lemon Sauce

Other Dishes

Steamed Halibut 42

Spinach Sauce

Tortelloni 'Cacio e Pepe' 26

Wild & Cultivated Mushrooms, Coconut Cheese, Cacio e Pepe Sauce
VEGAN

100 % Grass Fed Beef

Beef Filet 46

Ireland, 250g
Wild & Cultivated Mushroom Ragù

Beef Entrecôte 39

Ireland, 350g
Herb Butter

To Share

FOR TWO OR MORE PERSONS

Salmon 'Chateaubriand' 56

Spiced Organic Faroe Island Salmon, Matchstick Fries, Orange Sauce
SERVED MEDIUM RARE

Shoulder of Lamb 114

Germany
Braised & Herbed, Perfumed Pilaf-Caraway Rice, Jus
PREPARATION TIME 45 MINUTES

Salt Crusted Tomahawk 109

Ireland, 900 g
Herb Butter, Lemon, Condiments
PREPARATION TIME 50 MINUTES

Celebration of Vegetable Side Dishes

Petits Mushrooms 9

Fine Herbs

Seasonal Greens 9

Mint Butter

Brussel Sprouts 9

Steamed, Dill, Lemon

Chopped Broccolini 9

Lemon Vinaigrette

Organic Rocket Salad 9

Truffled Sottocenere Cheese

Potatoes

Potato Purée 9

La Ratte Fingerling Potatoes, Volcanic Black Salt

Duchess Potatoes Royale 9

Truffled, Grass Fed Butter

Thrice Cooked Frites 9

Condiments

Sweets

Passionfruit & Cream 12

Sake, Yuzu, Meringue

Our 'Mille-feuille' 14

Vanilla Napoleon, Spiced Raspberry Schnapps

Carrot Cake 12

Classic Icing
VEGAN

Verōnika Double Chocolate Cake 12

Coconut
VEGAN

Hazelnut Choux 12

Hazelnut Cream, Burnt Salted Caramel Sauce

To Share

FOR TWO OR MORE PERSONS

Saffron Crème Caramel Flan 18

Flambé

Verōnika Soft Serve Gelato 18

Persian Pistachio

Araguani Venezuelan Chocolate

Passionfruit Sorbetto 18

VEGAN

Raspberry Sorbetto 18

VEGAN

In keeping with our Fotografiska Initiative of conscious consumption, we use only non-factory farmed animals, pasture fed and organic beef and line caught seafood.

 INDICATES VEGAN