

VERONIKA

BY FOTOGRAFISKA

The Grand Feasting Menu

Starters

Bread Service

Organic Farmers Salad

Endive, Purslane-Mâché, Castelfranco, Hearts of Sunchoke, Raw Honey-Vinaigrette

Salt Baked Baby Beetroots

Cashew Cheese, Johannesburg Berries, Red Vein Sorrel, Beetroot Dressing

VEGAN

Hamachi & Scallops

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

Main Course

Tortelloni 'Cacio e Pepe'

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

VEGAN

Steamed Halibut

Lemon-Sorrel Sauce

Chicken

Roasted Pasture Fed Organic Chicken
Morel Mushrooms

Beef Entrecote

Ireland, 350g
Sliced 'tagliatta' style. Salad of Rocket, Mint, Fresh Green Peppercorn, 24y Balsamic

Side Dishes

Petits Mushrooms
Fine Herbs

Chopped Broccolini
Lemon Vinaigrette

Thrice Cooked Frites
Condiments

Duchess Potatoes Royale
Truffled Grass Fed Butter

Sweets

Verōnika Double Chocolate Cake
Coconut
VEGAN

Carrot Cake
Classic Icing
VEGAN

Verōnika Soft Serve Gelato
Persian Pistachio

Araguani Venezuelan Chocolate
Passionfruit Sorbetto
VEGAN

Raspberry Sorbetto
VEGAN

Menu Price: 96 Euro per person

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

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The Grand Feasting Menu

Starters

Bread Service

Organic Farmers Salad

Endive, Purslane-Mâché, Castelfranco,
Hearts of Sunchoke, Raw Honey-Vinaigrette

Salt Baked Baby Beetroots

Cashew Cheese, Johannesburg Berries,
Red Vein Sorrel, Beetroot Dressing

VEGAN

Hamachi & Scallops

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

Main Course

Organic Cauliflower Milanese

Tomato Confit, Coconut Mozzarella, Thai Basil

VEGAN

Steamed Halibut

Lemon-Sorrel Sauce

Chicken

Roasted Pasture Fed Organic Chicken
Morel Mushrooms

Beef Entrecote

Ireland, 350g

Sliced 'tagliatta' style. Salad of Rocket, Mint,
Fresh Green Peppercorn, 24y Balsamic

Side Dishes

Petits Mushrooms

Fine Herbs

Chopped Broccolini

Lemon Vinaigrette

Thrice Cooked Frites

Condiments

Duchess Potatoes Royale

Truffled Grass Fed Butter

Sweets

Verōnika Double Chocolate Cake

Coconut

VEGAN

Our 'Mille-feuille'

Vanilla Napoleon, Spiced Raspberry Schnapps

Verōnika Soft Serve Gelato

Persian Pistachio

Araguani Venezuelan Chocolate

Passionfruit Sorbetto

VEGAN

Raspberry Sorbetto

VEGAN

Menu Price: 114 Euro per person

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

VERONIKA

BY FOTOGRAFISKA

The Grand Feasting Menu

Starters

Bread Service

Seasonal Oysters

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

Organic Farmers Salad

Endive, Purslane-Mâché, Castelfranco,
Hearts of Sunchoke, Raw Honey-Vinaigrette

Salt Baked Baby Beetroots

Cashew Cheese, Johannesburg Berries,
Red Vein Sorrel, Beetroot Dressing
VEGAN

Hamachi & Scallops

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

Main Course

Tortelloni 'Cacio e Pepe'

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

Steamed Halibut

Lemon-Sorrel Sauce

Chicken

Roasted Pasture Fed Organic Chicken
Morel Mushrooms

Beef Filet

Ireland, 250g
Wild & Cultivated Mushroom Ragù

Side Dishes

Petits Mushrooms

Fine Herbs

Chopped Broccolini

Lemon Vinaigrette

Thrice Cooked Frites

Condiments

Duchess Potatoes Royale

Truffled Grass Fed Butter

Sweets

Verōnika Double Chocolate Cake

Coconut

VEGAN

Carrot Cake

Classic Icing

VEGAN

Saffron Cream Caramel Flan

Flambé

Verōnika Soft Serve Gelato

Persian Pistachio

Araguani Venezuelan Chocolate

Passionfruit Sorbetto

VEGAN

Raspberry Sorbetto

VEGAN

Menu Price: 125 Euro per person

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