

Starters

Fish Croquettes (4 Bites) Miso Mayonaise OUR ZERO WASTE SNACK	12
Oyster La Famille Boutrais Amulette N5, Seaweed & Mirin Vinaigrette 6 STÜCK 26 / 12 STÜCK 52	
Faroer Salmon Toro Pickled Pumpkin, Shiso, Pear Ponzu	14
Organic Farmers Salad Belgian Endive, Radicchio, Lamb Lettuce, Radish, Honey-Vinaigrette CAN BE MADE VEGAN	12
Hamachi & Scallops Flash Marinated in Citrus Oil, Avocado, Fennel, Young Coriander, Pickled Chili	27
Tuna & Uni Tartare Blue Fin, Loin & Belly, Tea Smoked Tomatoes, Chives	28
Tartare Finger Toast Veal, Fresh Horseradish, Chives, Quail Egg	24
Salt Baked Beetroots Cashew Cheese, Blackberries, Red Vein Sorrel, Beetroot Dressing VEGAN	18

Verōnika Classics

Halibut Poached in Butter, Sauce with Mussels	42
Braised Veal Cheek Leek, Vadouvan Jus	34
Cauliflower Milanese Tomato Confit, Gondino Cheese, Thai Basil VEGAN	24
Chicken & Frites Roasted Pasture Fed Organic Chicken, Morel Mushrooms	42
Lobster Omelette & Frites Smoked Salmon Roe & Lemon Sauce	48

White Truffle

FROM TUSCANY 1 GRAM/ 9 EURO 3 GRAM/27 EURO	
64 Degree Egg 17 Sourdough, Mushroomduxelle, Parmesanespuma	
Cauliflower Tortelloni 24 Clementine, Chestnut Foam VEGAN	
Wild Argentinian Shrimp & Calamaretti 38 Artichokes, Safran Sauce	

Irish Hereford Prime Beef

Filet (250g)	56
Entrecôte (300g) Braised Italian Peppers, Chilli & Tomato	49
Teres Major (250g) Served tagliata with Rocket	34
Choose your Sauce... Champs-Elysées, Béarnaise, Chimmichurri	

To Share

FOR TWO OR MORE PERSONS	
Salmon 'Chateaubriand' 67 Spiced Organic Faroe Island Salmon, 400g Matchstick Fries, Cafe De Paris Sauce SERVED MEDIUM RARE	
Shoulder of Lamb 128 Germany, 700g Braised & Herbed, Perfumed Pilaf-Caraway Rice, Jus PREPARATION TIME 45 MINUTES	
Salt Crusted Tomahawk 138 Ireland, 900 g Herb Butter, Lemon, Bearnaise PREPARATION TIME 50 MINUTES	

Seafood

FRENCH PRUNIER CAVIAR

Saint-James 50g
Acipenser Baerii

164

Oscietre 125g
Acipenser Gueldenstaedtii

315

Served with Rye Cracker, Chopped Egg,
Potato Puree & Crème Fraîche

PLATEAU DE FRUITS DE MER

6 Oysters, 1/2 Lobster, Bulot Snails,
Heligoland Crab Claw, Tuna Tatar, Fish Croquette

115

Side Dishes

Brussel Sprouts Salted Lemon, Dill	9
Steamed Vegetables Lemon Balm, Greek Olive Oil	9
Chopped Broccolini Herb Butter	9
Organic Rocket Salad Truffled Sottocenere Cheese	9
Carrots Soy Dip, Sumac	9
Potato Purée La Ratte Fingerling Potatoes, Volcanic Black Salt	9
Duchess Potatoes Royale Truffled Butter	9
Thrice Cooked Frites Condiments	9

Sweets

Raspberry & Cream Poppy Liqueur, Meringue & Sorbet	14
Carrot Cake Classic Icing VEGAN	12
Verōnika Double Chocolate Cake Coconut VEGAN	14
Homemade Pralines	Each 3

To Share

FOR TWO OR MORE PERSONS

Cheese from 'Les Épicuriens Selection of 4 Cheese Types	18
Saffron Crème Caramel Orange Blossom Flambéed at the table	22
Éclair Vanilla Cream, Pecan & Caramel Sauce Served with your choice of Verōnika Gelato	16
Verōnika Gelato Persian Pistachio Chocolate Mayan Red Passionfruit Sorbet VEGAN Raspberry Sorbet VEGAN	22

Please let us know if you have any dietary preferences or allergies.

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.

We are a cashless venue and accept card payment only.