

AW

VY'S BURGER

145:- (90g)

BAKED YELLOW ONION

159:-

ASIAN BEEF SALAD

(Can be served either vegetarian or vegan)

159:-

VENISON MEATBALLS

159:-

(Can be served vegetarian)

(Tuesday – Friday 16.30pm – 6.00pm)

Snacks

MARCONA ALMONDS

65:-

MARINATED OLIVES

65:-

BEER SAUSAGE

65:-

GARLIC BREAD WITH TZATZIKI

(G, L)

89:-

KOREAN STYLE CHICKEN WINGS

Korean BBQ-sauce

89:-

CHICKEN LIVER MOUSSE

Served with crispy bread (G)

75:-

CHARCUTERIE PLATTER

A selection of charcuterie, olives, cornichons, Marcona almonds & bread (G, L)

185:-

OYSTERS

Classic: Tabasco & Lemon

3st 120:-

6st 185:-

12st 255:-

MIDDLE SIZED DISHES

BURRATA

Grilled peach, jalapeno oil, arugula, white balsamic & crispy ham (L)
179: -

GRILLED KING OYSTER MUSHROOM

Mushroom & onion cream, fried celeriac & roasted sesame seeds
179: -

FISH TACO 2ST

Homemade taco shells, fried fish, lime & tequila mayo, guacamole & coriander (E, G)
145: -

ZUCCHINI TACO 2ST

Homemade taco shells, fried zucchini, lime & tequila mayo, guacamole & coriander (E, G)
145: -

SALMON TARTAR

Rice paper, piri piri mayo, Thai basil, pickled pineapple & roasted coconut (E)
179: -

ORIENTAL BEEF TARTAR

Pita bread, white cheese, baba ghanoush, salted cucumber, chili, shallot & sumac (G, L)
185: -

BLEAK ROE TOAST

Bleak roe, shallot, whipped sour cream & chives (G)
255: -

MAIN COURSES

BEEF TENDERLOIN

Seasonal vegetables, creamy whiskey sauce & fries
395: -

VY'S BURGER

Mustard mayo, emmentaler cheese, roasted onion, pickled cucumber & fries (G, L)
90g 159: -
180g 195: -
270g 25: -

ASIAN BEEF SALAD

Marinated flank steak, glass noodles, pak choy, sesame seeds, spring onions, marcona almonds, sriracha mayo, chili & coriander (N, E)
235: -

POACHED HALIBUT

Carrot purée, pickled kumquats, glazed carrots & citrus butter sauce
375: -

BAKED YELLOW ONION

Potato puree, pickled silver onion, black garlic mayo, chive oil, leek ash & fried leek (E)
225: -

VENISON MEATBALLS

Potato puree, cream sauce, whiskey lingonberries & pickled cucumber (E)
235: -
(Can be made vegetarian)

DESSERTS

OLIVE OIL CAKE

Blackcurrant sorbet, citrus curd & currants (G, E L)
115: -

VY'S SNICKERS

Chocolate fondant, salted caramel, nuts & tonka bean ice cream (G, N)
125: -

CHOCOLATE GANACHE

Chili oil & roasted sesame seeds
95: -

SORBET / ICE CREAM

Ask your waitress for the flavor of the day
65: -

VY'S IRISH COFFEE

165: -

COFFEE KARLSSON

165: -