

EMBARK ON A JOURNEY OF TASTE

THE BEGINNING

Light, fresh, and intriguing – the first steps of your flavour journey

Sticky Skewers -17.5-

Marinated beef & guanciale, gochugara mayo, peanut crunch

Crispy Veal -16-

Tender veal croquettes, chili-lime mayo, parsnip cream

Seared Beef Tataki -18-

Torched beef, egg plant salad, tempura mushrooms

Nordic Salmon Journey -17-

Gravad lax, dill mayo, beet-kraut slaw, mustard, herbed buttermilk

Tuna & Ponzu -18-

Tataki-style tuna, miso mayo, avocado creme, daikon & tapioca crisp



Charred Watermelon -16-

Grilled watermelon, cucumber vinaigrette, apple, sweet-sour daikon



Umami Dumplings -17-

Mushroom dumplings, parsnip, green peas, clear mushroom broth

THE MAIN JOURNEY

Rich, layered, and surprising – the core of your taste adventure

Prime Tenderloin -34.5-

Tender beef, hollandaise sauce, silky potato cream, black garlic

Seabass & Citrus -30-

Crispy seabass, green asparagus, citrus beurre blanc

Laksa Halibut -31-

Herb-crusted halibut, spicy laksa sauce, potato carrot salad

Golden Guinea Fowl -29.5-

Roasted guinea fowl, creamy polenta, chorizo & PX glaze



Miso Leek & Egg -26.5-

Roasted leek, creamy vichyssoise, 63 degree egg, macadamia



Crispy Potato Mille-Feuille -27.5-

Layers of buttery potato, parmesan foam, golden potato crisp, chili aioli, crispy chili oil



Angus Signature Burger -24.5-

Scottish grain fed beef burger, little gem, pickles, BBQ glaze, fries & side salad

MUST-TRY MOMENTS

Street-style, fusion, and seasonal favourites, your spontaneous detours

Bao Soft Shell Crab -21.5-

Crispy crab, sweet & sour slaw, little gem, wasabi mayo

Bao Buttermilk Chicken -21.5-

Crispy chicken, mango-sriracha mayo, spicy cucumber salad

Seasonal Pizzas

Prosciutto, Ricotta, cantaloupe, balsamic glaze, arugula -21.5-



Quattro Fromagi, walnut, honey, arugula -21.5-



Avocado, Gamba & Nori Bowl -21.5-

Rice salad with avocado, edamame, wasabi dressing & sesame

Thai Chicken Noodle Salad -21.5-

Fresh herbs, crunchy vegetables, lemongrass, chili & peanut crunch



Zucchini & Burrata Ribbons -21.5-

Marinated zucchini ribbons, creamy burrata, lemon olive oil, almond crunch

SWEET ENDINGS

The final chapter – light, bold or unexpected

White Chocolate & Berries -12-

Silky mousse, blackberry & raspberry duo

Carrot Hazelnut Caramel -12-

Spiced carrot cake, toasted hazelnuts, caramel swirl

Lemon Yoghurt Honey -12-

Zesty citrus, smooth yoghurt, honeyed finish

Licorice & Lavender -12-

Orange, lavender and a delicate hint of sweet licorice

Cheeseboard -16-

Selection of international cheeses guided with some sweetness

SIDES & STOPS

Side dishes to complete your journey

Truffle Parmesan Fries

Garlic Butter Rice

Lemon Grilled Asparagus

Charred Gem Salad

Edamame Snack with Chili Dip

Miso Butter Potatoes

-6.5-

Vegetarian

Vegetarian option available on request

Please inform serving staff of any allergies or dietary preferences

All our fish is sustainably certified

www.Vestdijk47.com

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