



Tartare of Wague beef with Imperial caviar and toast	40,—
Vitello Tonnato	16,—
Salad with prawns in mango chutney	24,—
Risotto in crepe with king crab and tomato coulis	24,—
Beetroot soup with horseradish and truffle	11,—
Veal cutlet in parmesan sage crust sugar peas, pineapple chili dip and violet potatoes	31,—
Pappardelle with spring vegetable and parmesan foam	25,—
Grilled sea bass with ricotta ravioli and glazed tamarillos	28,—
Roasted brill with Kenia bean puree and stuffed mini potatoes	26,—
Guinea fowl breast with potato chips, herb butter, peas carrot vegetable	24,—
Wague fillet steak with homemade wedge potatoes two kinds of dip sauce, rucola and banyuls jus	125,—
Vanilla cheese cake, cacao sorbet and strawberry salad	11,—
Eton Mess with blackberries and mascarpone cream Kalamansi sorbet and mint pesto	11,—
Champagne sorbet „Robert“	19,—
Vodka lime sorbet stirred with Rosé Champagne	
Cover	4,50

## APERITIFS

Champagne Cocktail sugar, bitters, champagne	18,-
Fragolino De Luxe strawberries, champagne	18,-
Champerol fresh orange juice, Aperol, champagne	20,-

## CHAMPAGNE

Glass of champagne Ruinart	15,-
Glass of champagne Ruinart Rosé	18,-
Perrier Jouet Belle Epoque	290,-
Krug Grand Cuvée Rosé	530,-
Veuve Clicquot La Grande Dame Rosé 1990 Magnum 1,5 l	890,-
Dom Perignon	290,-
Dom Perignon Vintage Rosé	640,-
Roederer Cristal	350,-

## DIGESTIFS (2 cl)

Kauffman Private Collection	20,-
Inntaler by Rochelt	16,-
Ron Zacapa 23 years	14,-
Camus extra	25,-
Hennessy Paradis Extra	25,-
Remy Martin Louis XIII	65,-



## OPENING HOURS

Velvet Lounge | daily from 4 p.m.

Velvet Restaurant | daily from 7 p.m. to 10 p.m.