

## STARTERS

EUR

BAKED CAULIFLOWER SALAD 20  
red onion • sardines • quail eggs • chili • olives

HOME COLD-SMOKED FAROE ISLANDS SALMON 25  
salmon caviar • smoked salmon croquette • salmon mousse  
horseradish crème fraîche

SMOKED WHITE ASPARAGUS 25  
parsley and horseradish cream • fresh horseradish • pike caviar

FAROE ISLANDS LANGOUSTINE 28  
fondant potato • Mottra black caviar • creamy Pernod bisque

FOIE GRAS TORTELLINI 28  
truffle juice • twenty five year aged traditional balsamic vinegar  
morel mushrooms stuffed with foie gras • duck consommé

JAPANESE WAGYU BEEF TARTARE 38  
Sanfilippo anchovy toast • fresh wasabi • shimeji mushrooms

KING CRAB 45  
steamed king crab meat • kohlrabi • avocado • cashew • salmon  
caviar

V – vegetarian

## FROM THE SEA

EUR

HAND-DIVED SEA SCALLOPS 34  
cauliflower purée • yuzu sesame seeds • deep-sea scallops  
velouté

WILD CATCH FLOUNDER 35  
caramelized onions • rice crisps • porcini • cava velouté

YELLOWFIN TUNA 36  
mussels • enoki mushrooms • sake • lotus root • nori

## PASTA

HOME MADE PASTA WITH TRUFFLE V 35  
spaghettini • Alba black autumn truffle

HOME MADE PASTA WITH SNOW CRAB 38  
spaghettini • snow crab • chili

## SIDE DISHES

Vincents chips fried in goose fat 6  
Honey parsnips 6  
Kale salad 8  
Vincents chips with white truffle butter, Parma cheese 8

V — vegetarian

## FROM THE LAND

EUR

GRILLED RACK OF IRISH LAMB 35

chickpeas • glazed carrots • cumin • smoked red pepper •  
lamb jus

VEAL SWEETBREADS 35

parsnip puree • wild garlic pesto • morel mushrooms • cappers •  
onions • veal consommé

WOOD PIGEON 50

2 persons

foie gras • celeriac purée • champignons • rye • pigeon jus with  
truffle

VINCENTS CANARD A LA PRESSE (prepared at the table) 160

2-4 persons

A celebrated dish and probably the most spectacular recipe of  
the classic French repertoire. This is an antique and sophisticated  
art form you need to see prepared and taste at least once in your  
life. This complex dish was developed in the 19th century in Paris.  
The ducks are sourced from the House Burgaud in Challans  
exclusively for this recipe

Breast and leg served in two courses.

### DRY-AGED STEAKS

all steaks are charred in Jospier grill

|                   |             |          |
|-------------------|-------------|----------|
| Simigus — Gotland | rib eye     | 100g/29  |
| Wagyu — Japan     | striploin 5 | 100g/63  |
|                   | fillet 5    | 100g/110 |

*\*\*\* If you have a food allergy, intolerance or sensitivity, please speak to your  
server about ingredients before you order your meal.*

**A discretionary service charge of 12.5% will be added to groups of 5 or over**

