

STARTER

Gotland steak tartare, chipotle, Siberian pine kernels	22
Foie gras ravioli, morel mushrooms, Moscato raisins	32
Dorade sevicehe, citrus, basil	21
Smoked fillet of eel , Ostara potatoes, black garlic, daikon	26
Grilled lobster tail, almond mole, nori aioli	40
Jerusalem artichoke veloute, Kamchatka crab ravioli	25

MAIN COURSE

Steamed Atlantic cod , leeks, caviar	40
Pine grilled monkfish, fennel, puffed barley	42
Confit of Iberico suckling pig, kimchi, autumn vegetables	36
Venison pithivier	35
Gotland Simigus rib-eye steak	35/100g
Miyazaki Wagyu fillet steak	120/100g
Miyazaki Wagyu striploin	75/100g

Alba white truffle 12/1g

SIDE

Romano pod beans, wasabi	8
Triple cooked chips in goose fat, truffle, Parmesan	8
Brussels sprouts, Gotland black autumn truffles	8

*Restaurant Vincents are proud to say we use only organic vegetables and fruits.

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

*A discretionary service charge of 12% will be added to the final bill for parties above 6 guests.