STARTER

Gotland steak carpaccio, capers, Grana Padano	24
Gotland steak tartare, chipotle, cedar nuts	24
Foie gras ravioli, morel mushrooms, Moscato raisins	32
Black mussels , caviar, baby gem, basil	21
Fillet of eel , Ostara potatoes, black garlic, daikon	26
Grilled lobster tail, almond mole, nori aioli, quince	40
Jerusalem artichoke veloute, Kamchatka crab ravioli	25

MAIN COURSE

Cauliflower, kombu, shiitake, almonds	28
Steamed Atlantic cod , Cime di Rapa broccoli , caviar	40
Pine grilled monkfish, fennel, puffed barley	42
Confit of Kunturi suckling pig, kimchi, autumn vegetables	36
Venision pithivier	35
Gotland Simgus rib-eye steak	35/100g
Miyazaki Wagyu fillet steak	120/100g
Miyazaki Wagyu striploin	75/100g

SIDE

Beetroot, lime, wasabi, red orange	8
Romano pod beans, wasabi	8
Triple cooked chips in goose fat, truffle, Parmesan	8
Brussels sprouts, Mint-zhoung salsa	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.