



VERTIGO

FOOD

MENU



ALL DAY MENU

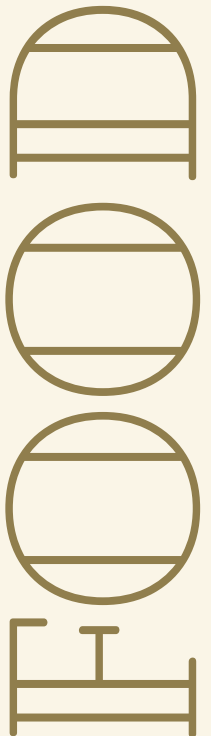
(12h-22h)

By Les Pots de l'îlot



We are proud to present our partner, making organic, socially responsible and locally sourced dips. Their dips are made by people who have experienced homelessness and who are being trained to work in restaurants.

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| Hummus, curcuma and lemon
<i>by Les Pots de l'îlot</i> | 9€ |
| Caviar d'Aubergine, feta cheese and almonds
<i>by Les Pots de l'îlot</i> | 10€ |
| Cheese platter
<i>Comté, Tomme de Savoie, Goat Cheese "Crottin"</i> | 12€ |
| Assortment of Charcuterie
<i>Serrano Ham, Pastrami and Ardennes Salami</i> | 11€ |
| Burrata, cherry tomatoes and homemade pesto | 12,5€ |
| Chocolate lava cake | 7.5€ |
| Speculoos cheesecake and caramel | 7.5€ |
| Lemon, almond milk and orange blossom sorbet | 7€ |



LUNCH & DINNER MENU

(12h-14h30 / 18h-22h)



Traditionnal Belgian shrimp croquette 13€

Two shrimp croquettes, served with fried parsley and lemon

Roasted Aubergines 7,5€

Aubergine, pesto Genovese, tomatoes

Chicken Tenders 10€

Marinated chicken breast in Panko crust, sweet and sour sauce

Side of fries 5€

French fries or sweet potatoe fries served with homemade red sauce

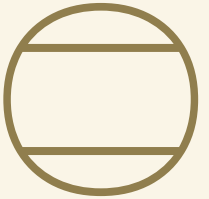
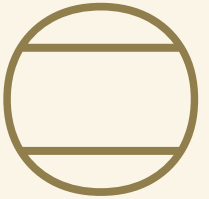
The Vegan Beyond burger  14€

Vegan brioche bread, Beyond Meat burger, lettuce, "coeur de boeuf" tomato slice, red onions, homemade burger sauce and sweet potato fries

The Cheese Burger

Brioche bread, beef burger, cheddar, lettuce, "coeur de boeuf" tomato slice, red onions, homemade burger sauce and french fries

14€



Want to split the bill ? No problem ! However, please note that we can only accept a maximum of 2 card payments per table. Thank you for your understanding !

