

VERTIGO

# FOOD MENU





# LUNCH & DINNER MENU

12h-14h30 / 18h-22h30

## SHARING



### Edamame & Ginger

*Soya beans with a pinch of ginger salt*

4.5€

### Crispy seafood trio with herb mayo

*Squid, shrimp and salmon rolling in flour before swimming in mayo*

15€

### Chicken Yakitori

*Slow Cooked chicken basted with a sweet and salty sauce of sake and soya*

13€



### KFC

*...Or when the cauliflower sings like the rooster*

10€



### Cheese tasting

*Parmigiano Reggiano, Comté 15 mois & fromage de Herve doux*

13€

### Culatello di Parma

*Cut upon order, one of the finest Italian Prosciutto*

15€



### Hummus, Curcuma & Lemon

*By Les Pots de l'ilôt*

10€



Vegetarian



Vegan

Kindly let the staff know if you have any allergies or dietary restrictions.

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## STARTER



### Tomato Ceviche

*Italian trip to South America*

9€

### Vitello Tonnato

*Slow cooked veal fillet with a tuna mayonaise,  
Italian surf & turf at its best!*

18€

### Fire N'ice (not singing, though)

*Stracciatella & N'duja Calabrian Sausage*

16€



### Burrata

*Creamy burrata and cherry tomatoes*

14€

*Extra anchovies +3,5€*



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## MAIN COURSE

### *La bolognese n'existe pas*

*Pasta fresca with a Black Angus ragu - served for two -Lady & the Tramp style*

30€/2pers

### Teriyaki Salmon

*Slow cooked salmon fillet served with rice and pak choy*

24€

### Miso Eggplant

*Miso roasted aubergine, served with a brioche bread*

16€

### Slow cooked Black Angus beef filet

*served with Eryngii mushroom and purée*

30€

### Scamorza Toast

*Scamorza & Eryngii mushrooms served over signature Bread from Fine Bakery*

15€

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## DESSERT

Venetian sabayon  
*with strawberries*  
*... Or when a cloud gets drunk*  
7€

Carlo'iginal  
*Basil & red fruit pannacotta*  
7€

 Passion fruit sgroppino & Penja pepper  
*Partly dessert, partly cocktail. Tasteful.*  
8€

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