

Dessert



CHEESE PLATEAU

With nut bread and plum-compote

14.5

CRÈME BRULÉE

8.5

OPERA

Mocca cream, chocolate ganache, almond and vanilla ice cream

9.5

CHEF'S DESSERT SPECIAL

(it's always good 😊)

9.5

Bienvenue à Le Virage

Spécialité



STEAK-TARTAR

Fresh, a la minute

served raw

13.5

22.5

BISQUE D'HOMARD

Homemade lobster-soup

12.5

SWEETBREAD

Crispy baked (veal-thymus) served with glazed mushrooms

15.5

24.5

Entrée



ASPARAGUS

Marinated asparagus, poached egg, fresh salad
11.5

TUNA TARTAR

Jalapeño-crème, sushi nori, sesame vinaigrette
13.5

SMOKED SALMON

Asparagus, boiled egg, crispy asparagus and lemon vinaigrette
13.5

PULLED PORK

Homemade with wrap, bbq sauce, jalapeño cream and radishes
12.5

Plat Principal



BAVETTE

*Tender steak, grilled, warm vegetables,
fries and madeira-gravy*
24.5
(sauce Bearnaise + 1.5)

CATCH OF THE DAY

Warm vegetables and fries
Please ask your waiter

LAMB

*Fillet and neck, herb crust, gravy
seasonal vegetables, fries*
23.5

RAY'S WING

With Beurre noisette, sea lavender, capers and lime
21.5

Ask the staff for the daily specials