

Dessert



CHEESE PLATEAU
With nut bread and plum-compote
14.5

CRÈME BRULÉE
8.5

SABAYON
Summer fruits, sabayon from Cointreau
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*
14.0
23.5

BISQUE D'HOMARD
Homemade lobster-soup
13.0

SWEETBREAD
Crispy baked (veal-thymus) served with glazed mushrooms
16.0
25.0

Entrée



TUNA TARTAR

Jalapeño-crème, sushi nori, sesame vinaigrette
13.5

BURATTA

½ Buratta, grilled watermelon, lime vinaigrette and smoked oil
11.5

IBERICO

*Different tastes of melon, Iberico, fresh herbal oil
and avocado-crème*
12.5

VEAL

Tartar from veal (served raw)
13.5

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

COD

*Fillet with Beurre blanc
seasonal vegetables, fries*
21.5

VEAL

*Grilled and served with red-wine sauce,
seasonal vegetables, fries*
23.5

Ask the staff for the daily specials