

# Dessert



## **CHEESE** PLATEAU

*With nut bread and plum-compote*

14.5

## **CRÈME BRULEE**

8.5

## **CAMEMBERT**

*Grilled and to share!!*

14.5

## **PROFITEROLES**

*Cream puff, white chocolate, and pure chocolate sauce*

9.5

## **CHEF'S DESSERT SPECIAL**

*(it's always good ☺)*

9.5

*Tip!!! Coupe Kolonel..... oh lala!!*

7.5

# 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

## **RIS DE VEAU**

*Crispy baked (veal-thymus) served with glazed mushrooms*

16.0

25.0

# Entrée



## **CRAYFISH**

*Served with tabouleh salad, kerry vinaigrette, vadouvan crème*  
12.5

## **TUNA**

*Served raw, crème from jalapeno, kaffir lime,  
sesame - soy vinaigrette*  
14.5

## **MINI HAMBURGER**

*With brioche, foie grass, rocket salad and truffle dressing*  
11.5

## **IBERICO**

*Thinly sliced iberico, homemade focaccia, black garlic*  
13.5

# Plat Principal



## **BAVETTE**

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

## **TOURNEDOS ROSSINI**

*Served with duck-liver, truffle and red wine gravy*  
29.5

## **ZANDER**

*With smoked eel, Beurre blanc, seasonal vegetables, fries*  
23.5

## **½ LOBSTER THERMIDOR**

*With spinach and Gruyère-cheese*  
25.5

## **RAVIOLI**

*Homemade with different types of mushrooms  
and a sauce from morilles*  
20