

Le Victoria Restaurant

CHEF CHRISTOPHE FRUGIER

Taittinger Brut Réserve Champagne

Class (14cl) 18 - Bottle (70cl) 89

STARTERS

DAILY STARTER

19

HOMEMADE DUCK FOIE GRAS TERRINE, FIG CHUTNEY, TOAST

26

Glass of Gewurztraminer 14cl

Vendanges Tardives

15

SEA BREAM TARTARE, AVOCADO, RED ONION, LIME

20

CREAMY BURRATA, BOTTARGA SHAVINGS, OLIVE OIL

21

OUR CLASSICS

SMOKED SALMON FROM MAISON NORDIQUE, ISIGNY CREAM, BLINIS

21 / 27

CATCH OF THE DAY

36

BUTCHER'S CUT OF THE DAY

36

Prix en euros

Taxes & service 15% inclus/ Une liste des allergènes est à votre disposition

Viandes bovines d'origine : France, Italie, Hollande, Allemagne

Viandes de porc, ovines d'origine : France, UK, Espagne

Volailles d'origine : France

Restaurant Le Victoria

MAIN COURSES

COD LOIN, VIRGIN SAUCE, GREEN ASPARAGUS RISOTTO
33

BEEF TENDERLOIN, PEPPER SAUCE, SHOESTRING FRIES
39

ROASTED VEAL LOIN, MOREL CREAM, MASHED POTATOES
38

SEASONAL VEGETABLE CURRY, COCONUT MILK, BASMATI RICE
28

ADDITIONAL SIDE DISHES :

GREEN BEANS, MASHED POTATOES, SHOESTRING FRIES, BASMATI RICE
7

FARMHOUSE CHEESE SELECTION FROM ALEXANDRE FARM
16

DESSERTS

DAILY DESSERT
11

RUM BABA, MASCARPONE WHIPPED CREAM, ORANGE ZEST
12

VALRHONA CHOCOLATE MOUSSE, SALTED BUTTER CARAMEL, ALMOND TUILE
12

STRAWBERRIES : PLAIN, WITH SUGAR, VANILLA ICE CREAM OR WHIPPED CREAM
13

INSTAGRAM : LEVICTORIA_HOTELBEDFORD