

Restaurant Le Victoria

CHEF CHRISTOPHE FRUGIER

DAILY MENU

MAIN COURSE + DESSERT : 42€

STARTER + MAIN COURSE + DESSERT : 55€

* ONLY WITH THE DAILY SPECIALS

STARTERS

DAILY STARTER 19

HOMEMADE DUCK FOIE GRAS TERRINE, FIG CHUTNEY, TOAST

26

Glass of Gewurztraminer 14€

Vendanges Tardives

15

KNIFE-CUT SEA BASS TARTARE, SPRING ONION AND LIME ZEST

20

WARM LEEKS, BEETROOT CREAM AND MIMOSA EGG

18

OUR CLASSICS

MAISON NORDIQUE SMOKED SALMON, ISIGNY CREAM AND BLINIS

22/28

CATCH OF THE DAY

36

DAILY BUTCHER'S CUT

36

VICTORIA SALAD:

MESCLUN, PRAWNS, GREEN BEANS, POMELO, HONEY-LEMON VINAIGRETTE

27

INSTAGRAM : LEVICTORIA_HOTELBEDFORD

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CHEF CHRISTOPHE FRUGIER

MAINS COURSES

PLANCHA-GRILLED SEA BREAM, GREEN BEANS AND SAUCE VIERGE
33

VEAL KIDNEYS FLAMBÉED WITH, PORT CREAM SAUCE, BASMATI RICE
30

BEEF FILLET, PEPPER SAUCE, MATCHSTICK POTATOES
39

CREAMY MUSHROOM RISOTTO, PARMESAN SHAVINGS
26

ADDITIONAL SIDE DISHES : GREEN BEANS, MASHED POTATOES, SHOESTRING FRIES, BASMATI RICE
7

ALEXANDRE'S FARM CHEESE SELECTION
16

DESSERTS

DESSERT OF THE DAY
12

ROASTED PINEAPPLE WITH PASSION FRUIT AND SORBET
13

RUM BABA, MASCARPONE WHIPPED CREAM, ORANGE ZEST
13

AFFOGATO
11

BOURBON VANILLA CRÈME BRÛLÉE
13

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