



Starters

Gourmet Antipasti 28

Selection of gourmet cheese and cold cuts

Gourmet Foie Gras Pate 27

Rabbit Rillettes 16

'Bernard' beer chutney and brioche

Classic Russian Style Herring 15

Salo with 'Borodinsky' Bread, Horseradish and Garlic 20

Smoked Trout Salad 17

Served with baby spinach, beets infused quail eggs and fava beans humus

Pulled Duck Salad 14

Swiss chard, ricotta cheese, pink apple

Shrimp and Kale Salad 14

Smoked Goat Cheese, Sugar Snow Peas and Enoki Mushrooms

Vis-à-Vis Lardon Salad 19

Frisee, Crispy Smoked Bacon, Poached Egg served with Chef's Special Dressing

Spanish Grilled Octopus Salad 20

Chargrilled Octopus served with Mediterranean Salad, Goat Cheese

Italian Burrata & Confit Tomatoes 17

Skirt Steak Salad 21

Fresh Garden or Greek Salad 14 / 16





Raw Bar

Trio of Oysters Shots 14

Choice of Classic or Bloody Mary Mix with Quail Eggs

Blue Point Oysters 34

Tuna & Hamachi 22

Tuna & yellow tail, Hijiki Seaweed, Holland peppers, Sea beans, Yuzu & Sriracha vinaigrette

Spicy Tuna Tartare with Avocado Wasabi & Sesame Crisps 18

Ahi Tuna Marinated with Avocado Cream Fraiche and Sesame Crisps

Vis-à-Vis Seafood Tower 140

*Lobster, Langoustines, Oysters, Shrimp Cocktail, Tuna Tartare, Seabass Ceviche, Oyster Shots.
Preparation time appr 40 min.*

Soups

Porcini Mushroom & Barley Soup 12

Vis-à-Vis Seafood Soup 17

Traditionally made from the catch of the day - clams, mussels, shrimps, calamari and fish

Lobster Bisque 14

Maine Lobster & Lobster simmered all day, served with fresh Lobster

Solyanka 12

Soup du Jour m/p





Hot Appetizers

Three Way Foie Gras 28

Seared Foie Gras, Homemade Foie Gras Ice Cream and Truffle Foie Gras

Russian Style Home Fries with Wild Mushrooms 19

Lamb Muffins 17

Chargrilled Eggplant puree, pulled lamb with adjika and Greek yogurt sauce

Wild Mushroom Ravioli 16

Porcini Mushroom & Truffle Cream Sauce

Peking Duck & Scallion Rolls 17

Short Ribs and Portabella 16

Japanese Robotayaki

Filet Mignon \$19

Shrimps \$18

Chicken \$13

Short Ribs Tacos 16





Entrées

Mediterranean Fish en Papillote 22

Chilean Seabass 39

Served with Sautéed Green Veggies and Eggplant and Pomodoro Sauce

Branzino a la Vis-à-Vis 29

Options of Whole Grilled / Pan Seared or Filet Grilled / Pan Seared

Salmon with Succotash and Mustard Greens 27

Smoked Trout 32

Served with grilled iceberg lettuce and dashi

Guinea Hen 26

Served with polenta, Enoki mushrooms and Madeira sauce

Organic Chicken Tabaka 23

Mashed Potatoes & House-Made Sauce

Rosemary Lamb Chops 42

Rosemary Infused Grilled Lamb Chops with Red Wine Sauce & Pan Seared Asparagus

Prime Short Ribs 32

Slow Braised Short Rib served Creamy Polenta

Prime Filet Mignon Beef Stroganoff with Mashed Potato 29

Prime Filet Mignon Steak 8 Oz 43

Black Angus Skirt Steak 34

Served with wild mushroom couscous

Steak of the Day m/p

