

Welcome to the Vox restaurant.
We combine the best of two worlds: authentic Japanese sushi and modern European Cuisine.

Clear in craftsmanship, uncompromising in quality.

Vox Signature Menu 123

Tatar de Boeuf

Crème fraîche / Brioche

Lobster bisque

Lobster tail / lobster butter

Pan-seared Label Rouge salmon

Spelt and parsley salad / Yuzu Beurre Blanc

Seared corn-fed chicken

Sauce Velouté / vegetable ragout

Raspberry lemon cream cheese cake

Buttermilk ice cream

Vegetarian Menu 99

Mozzarella di Bufala

Tomatoes / basil / burrata

Potato soup

Potato / marjoram / carrot

Truffled Tagliatelle

Pecorino

Braised fennel

Thyme foam / celeriac cream / Dukkah

Piña Colada

Grilled rum pineapple / coconut cream / Piña Colada ice cream

Wine pairing 45

Starters & Soups

Tatar de Boeuf

Crème fraîche / Brioche

22 **Wild herb salad**

Pickeled vegetables / Lavender dressing

15

Ceviche of seabass

Cherry / Leche de Tigre / Frisée

22 **Mozzarella di Bufala**

Tomatoes / basil / burrata

19

Crunchy salad hearts

Homemade Caesar dressing / Pecorino

14

Lobster bisque

Lobster tail / lobster butter

24 **Potato soup**

Potato / marjoram / carrot

16

Main courses

Meat and Fish

Pan-seared label rouge salmon Spelt and parsley salad / Yuzu Beurre Blanc	30
Steamed halibut Sautéed chanterelles / sage / hazelnut	36
Seared corn-fed chicken Sauce Velouté / vegetable ragout	32
Tagliatelle Ragù Braised beef shoulder / tomatosauce / dried tomatoes / Pecorino	25

From the lavastone grill

Beef tenderloin Jus / Café de Paris butter	42
Oktopus Piment d'Espelette / Soy mayonnaise / spring onions	32
Pork chops Salsa Verde	26

Vegetarian

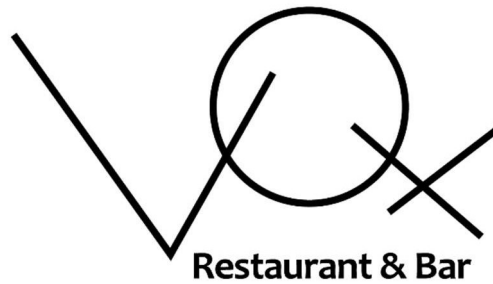
Truffled Tagliatelle Pecorino + freshly grated truffle	16/ 27 6
Braised fennel Thyme foam / celeriac cream / Dukkah	24

Sides

Truffle fries Grated truffle / Aioli / cilantro	9	Asian cucumber salad Soy / chilli / sesame / cilantro	6
Wild broccoli Tomato pesto	9	Saisonal vegetables	7
Mashed potatoes	6	Sautéed chanterelles Hazelnut / sage	8
Truffled mashed potatoes	11	Romain lettuce Caesar Dressing	8
Pommes Frites	6	Portion sushi rice	7

The best is yet to come

Piña Colada Grilled rum pineapple / coconut cream / Piña Colada ice cream	15	Selection of international cheeses Fruit bread	16
Raspberry lemon cream cheese cake Buttermilk ice cream	15	Seasonal sorbet assortment	12
Crème Brûlée Strawberries / strawberry sorbet	12		



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Seared corn-fed chicken 32

Sauce Velouté / vegetable ragout

Tagliatelle Ragù 25

Braised beef shoulder / tomatosauce / dried tomatoes / Pecorino

From the lavastone grill

Beef tenderloin 42

Jus / Café de Paris butter

Oktopus 32

Piment d'Espelette / Soy mayonnaise / spring onions

Pork chops 26

Salsa Verde

Vegetarian

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Pecorino

+ freshly grated truffle 6

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Thyme foam / celeriac cream / Dukkah

Sides

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Wild broccoli
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Mashed potatoes

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Hazelnut / sage

Truffled mashed potatoes

11 **Romain lettuce** 8
Caesar Dressing

Pommes Frites

6 **Portion sushi rice** 7

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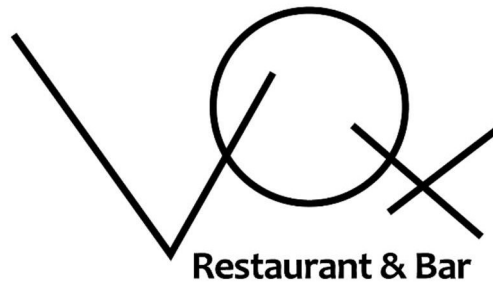
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Caesar Dressing

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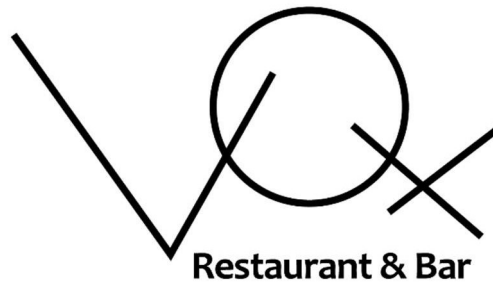
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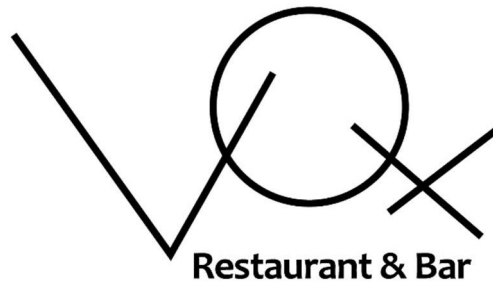
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Caesar Dressing

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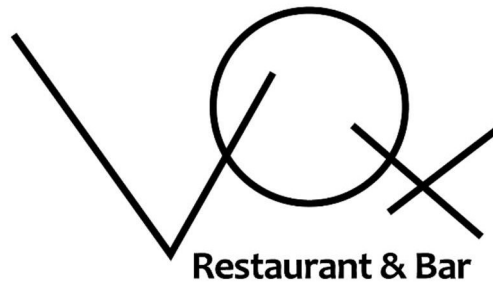
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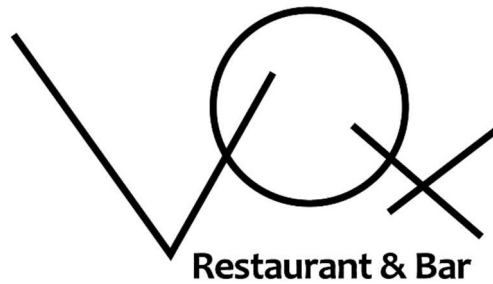
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Fruit bread

Raspberry lemon cream cheese cake
Buttermilk ice cream

15 **Seasonal sorbet assortment** 12

Crème Brûlée
Strawberries / strawberry sorbet

12



Welcome to the Vox restaurant.
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Clear in craftsmanship, uncompromising in quality.

Vox Signature Menu 123

Tatar de Boeuf

Crème fraîche / Brioche

Lobster bisque

Lobster tail / lobster butter

Pan-seared Label Rouge salmon

Spelt and parsley salad / Yuzu Beurre Blanc

Seared corn-fed chicken

Sauce Velouté / vegetable ragout

Raspberry lemon cream cheese cake

Buttermilk ice cream

Vegetarian Menu 99

Mozzarella di Bufala

Tomatoes / basil / burrata

Potato soup

Potato / marjoram / carrot

Truffled Tagliatelle

Pecorino

Braised fennel

Thyme foam / celeriac cream / Dukkah

Piña Colada

Grilled rum pineapple / coconut cream / Piña Colada ice cream

Wine pairing 45

Starters & Soups

Tatar de Boeuf

Crème fraîche / Brioche

22 **Wild herb salad**

Pickeled vegetables / Lavender dressing

15

Ceviche of seabass

Cherry / Leche de Tigre / Frisée

22 **Mozzarella di Bufala**

Tomatoes / basil / burrata

19

Crunchy salad hearts

Homemade Caesar dressing / Pecorino

14

Lobster bisque

Lobster tail / lobster butter

24 **Potato soup**

Potato / marjoram / carrot

16

Main courses

Meat and Fish

Pan-seared label rouge salmon Spelt and parsley salad / Yuzu Beurre Blanc	30
Steamed halibut Sautéed chanterelles / sage / hazelnut	36
Seared corn-fed chicken Sauce Velouté / vegetable ragout	32
Tagliatelle Ragù Braised beef shoulder / tomatosauce / dried tomatoes / Pecorino	25

From the lavastone grill

Beef tenderloin Jus / Café de Paris butter	42
Oktopus Piment d'Espelette / Soy mayonnaise / spring onions	32
Pork chops Salsa Verde	26

Vegetarian

Truffled Tagliatelle Pecorino + freshly grated truffle	16/ 27 6
Braised fennel Thyme foam / celeriac cream / Dukkah	24

Sides

Truffle fries Grated truffle / Aioli / cilantro	9	Asian cucumber salad Soy / chilli / sesame / cilantro	6
Wild broccoli Tomato pesto	9	Saisonal vegetables	7
Mashed potatoes	6	Sautéed chanterelles Hazelnut / sage	8
Truffled mashed potatoes	11	Romain lettuce Caesar Dressing	8
Pommes Frites	6	Portion sushi rice	7

The best is yet to come

Piña Colada Grilled rum pineapple / coconut cream / Piña Colada ice cream	15	Selection of international cheeses Fruit bread	16
Raspberry lemon cream cheese cake Buttermilk ice cream	15	Seasonal sorbet assortment	12
Crème Brûlée Strawberries / strawberry sorbet	12		



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Seared corn-fed chicken

Sauce Velouté / vegetable ragout

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Buttermilk ice cream

Vegetarian Menu 99

Mozzarella di Bufala

Tomatoes / basil / burrata

Potato soup

Potato / marjoram / carrot

Truffled Tagliatelle

Pecorino

Braised fennel

Thyme foam / celeriac cream / Dukkah

Piña Colada

Grilled rum pineapple / coconut cream / Piña Colada ice cream

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Crème fraîche / Brioche

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Main courses

Meat and Fish

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From the lavastone grill

Beef tenderloin Jus / Café de Paris butter	42
Oktopus Piment d'Espelette / Soy mayonnaise / spring onions	32
Pork chops Salsa Verde	26

Vegetarian

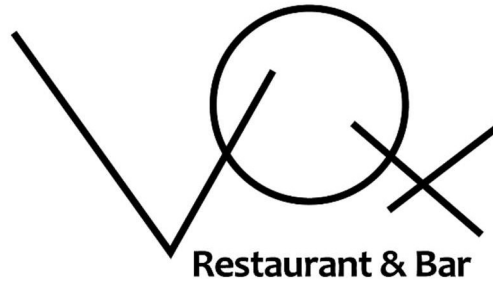
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Braised fennel Thyme foam / celeriac cream / Dukkah	24

Sides

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Pommes Frites	6	Portion sushi rice	7

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Pan-seared Label Rouge salmon

Spelt and parsley salad / Yuzu Beurre Blanc

Seared corn-fed chicken

Sauce Velouté / vegetable ragout

Raspberry lemon cream cheese cake

Buttermilk ice cream

Vegetarian Menu 99

Mozzarella di Bufala

Tomatoes / basil / burrata

Potato soup

Potato / marjoram / carrot

Truffled Tagliatelle

Pecorino

Braised fennel

Thyme foam / celeriac cream / Dukkah

Piña Colada

Grilled rum pineapple / coconut cream / Piña Colada ice cream

Wine pairing 45

Starters & Soups

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Crème fraîche / Brioche

22 **Wild herb salad**

Pickeled vegetables / Lavender dressing

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Ceviche of seabass

Cherry / Leche de Tigre / Frisée

22 **Mozzarella di Bufala**

Tomatoes / basil / burrata

19

Crunchy salad hearts

Homemade Caesar dressing / Pecorino

14

Lobster bisque

Lobster tail / lobster butter

24 **Potato soup**

Potato / marjoram / carrot

16

Main courses

Meat and Fish

Pan-seared label rouge salmon 30

Spelt and parsley salad / Yuzu Beurre Blanc

Steamed halibut 36

Sautéed chanterelles / sage / hazelnut

Seared corn-fed chicken 32

Sauce Velouté / vegetable ragout

Tagliatelle Ragù 25

Braised beef shoulder / tomatosauce / dried tomatoes / Pecorino

From the lavastone grill

Beef tenderloin 42

Jus / Café de Paris butter

Oktopus 32

Piment d'Espelette / Soy mayonnaise / spring onions

Pork chops 26

Salsa Verde

Vegetarian

Truffled Tagliatelle 16/ 27

Pecorino

+ freshly grated truffle 6

Braised fennel 24

Thyme foam / celeriac cream / Dukkah

Sides

Truffle fries
Grated truffle / Aioli / cilantro

9 **Asian cucumber salad** 6
Soy / chilli / sesame / cilantro

Wild broccoli
Tomato pesto

9 **Saisonal vegetables** 7

Mashed potatoes

6 **Sautéed chanterelles** 8
Hazelnut / sage

Truffled mashed potatoes

11 **Romain lettuce** 8
Caesar Dressing

Pommes Frites

6 **Portion sushi rice** 7

The best is yet to come

Piña Colada
Grilled rum pineapple / coconut cream / Piña Colada ice cream

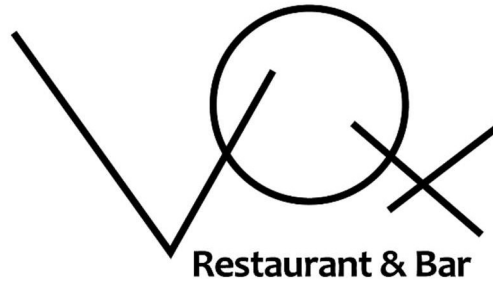
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Fruit bread

Raspberry lemon cream cheese cake
Buttermilk ice cream

15 **Seasonal sorbet assortment** 12

Crème Brûlée
Strawberries / strawberry sorbet

12



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Tatar de Boeuf

Crème fraîche / Brioche

Lobster bisque

Lobster tail / lobster butter

Pan-seared Label Rouge salmon

Spelt and parsley salad / Yuzu Beurre Blanc

Seared corn-fed chicken

Sauce Velouté / vegetable ragout

Raspberry lemon cream cheese cake

Buttermilk ice cream

Vegetarian Menu 99

Mozzarella di Bufala

Tomatoes / basil / burrata

Potato soup

Potato / marjoram / carrot

Truffled Tagliatelle

Pecorino

Braised fennel

Thyme foam / celeriac cream / Dukkah

Piña Colada

Grilled rum pineapple / coconut cream / Piña Colada ice cream

Wine pairing 45

Starters & Soups

Tatar de Boeuf

Crème fraîche / Brioche

22 **Wild herb salad**

Pickeled vegetables / Lavender dressing

15

Ceviche of seabass

Cherry / Leche de Tigre / Frisée

22 **Mozzarella di Bufala**

Tomatoes / basil / burrata

19

Crunchy salad hearts

Homemade Caesar dressing / Pecorino

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Lobster tail / lobster butter

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Potato / marjoram / carrot

16

Main courses

Meat and Fish

Pan-seared label rouge salmon Spelt and parsley salad / Yuzu Beurre Blanc	30
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Seared corn-fed chicken Sauce Velouté / vegetable ragout	32
Tagliatelle Ragù Braised beef shoulder / tomatosauce / dried tomatoes / Pecorino	25

From the lavastone grill

Beef tenderloin Jus / Café de Paris butter	42
Oktopus Piment d'Espelette / Soy mayonnaise / spring onions	32
Pork chops Salsa Verde	26

Vegetarian

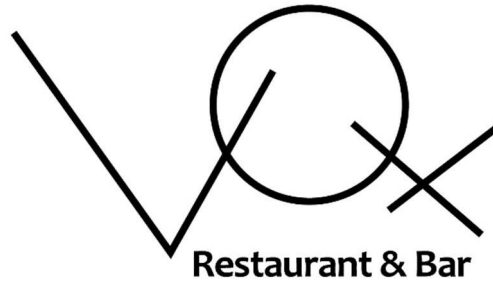
Truffled Tagliatelle Pecorino + freshly grated truffle	16/ 27 6
Braised fennel Thyme foam / celeriac cream / Dukkah	24

Sides

Truffle fries Grated truffle / Aioli / cilantro	9	Asian cucumber salad Soy / chilli / sesame / cilantro	6
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Pommes Frites	6	Portion sushi rice	7

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Lobster bisque

Lobster tail / lobster butter

Pan-seared Label Rouge salmon

Spelt and parsley salad / Yuzu Beurre Blanc

Seared corn-fed chicken

Sauce Velouté / vegetable ragout

Raspberry lemon cream cheese cake

Buttermilk ice cream

Vegetarian Menu 99

Mozzarella di Bufala

Tomatoes / basil / burrata

Potato soup

Potato / marjoram / carrot

Truffled Tagliatelle

Pecorino

Braised fennel

Thyme foam / celeriac cream / Dukkah

Piña Colada

Grilled rum pineapple / coconut cream / Piña Colada ice cream

Wine pairing 45

Starters & Soups

Tatar de Boeuf

Crème fraîche / Brioche

22 **Wild herb salad**

Pickeled vegetables / Lavender dressing

15

Ceviche of seabass

Cherry / Leche de Tigre / Frisée

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19

Crunchy salad hearts

Homemade Caesar dressing / Pecorino

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Main courses

Meat and Fish

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Seared corn-fed chicken Sauce Velouté / vegetable ragout	32
Tagliatelle Ragù Braised beef shoulder / tomatosauce / dried tomatoes / Pecorino	25

From the lavastone grill

Beef tenderloin Jus / Café de Paris butter	42
Oktopus Piment d'Espelette / Soy mayonnaise / spring onions	32
Pork chops Salsa Verde	26

Vegetarian

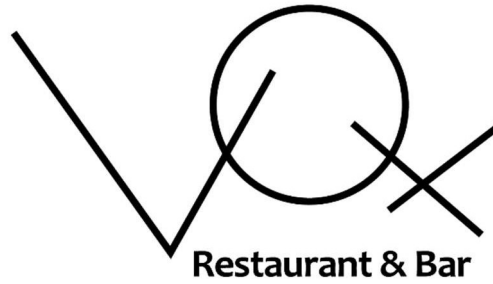
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Braised fennel Thyme foam / celeriac cream / Dukkah	24

Sides

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Lobster bisque

Lobster tail / lobster butter

Pan-seared Label Rouge salmon

Spelt and parsley salad / Yuzu Beurre Blanc

Seared corn-fed chicken

Sauce Velouté / vegetable ragout

Raspberry lemon cream cheese cake

Buttermilk ice cream

Vegetarian Menu 99

Mozzarella di Bufala

Tomatoes / basil / burrata

Potato soup

Potato / marjoram / carrot

Truffled Tagliatelle

Pecorino

Braised fennel

Thyme foam / celeriac cream / Dukkah

Piña Colada

Grilled rum pineapple / coconut cream / Piña Colada ice cream

Wine pairing 45

Starters & Soups

Tatar de Boeuf

Crème fraîche / Brioche

22 **Wild herb salad**

Pickeled vegetables / Lavender dressing

15

Ceviche of seabass

Cherry / Leche de Tigre / Frisée

22 **Mozzarella di Bufala**

Tomatoes / basil / burrata

19

Crunchy salad hearts

Homemade Caesar dressing / Pecorino

14

Lobster bisque

Lobster tail / lobster butter

24 **Potato soup**

Potato / marjoram / carrot

16

Main courses

Meat and Fish

Pan-seared label rouge salmon Spelt and parsley salad / Yuzu Beurre Blanc	30
Steamed halibut Sautéed chanterelles / sage / hazelnut	36
Seared corn-fed chicken Sauce Velouté / vegetable ragout	32
Tagliatelle Ragù Braised beef shoulder / tomatosauce / dried tomatoes / Pecorino	25

From the lavastone grill

Beef tenderloin Jus / Café de Paris butter	42
Oktopus Piment d'Espelette / Soy mayonnaise / spring onions	32
Pork chops Salsa Verde	26

Vegetarian

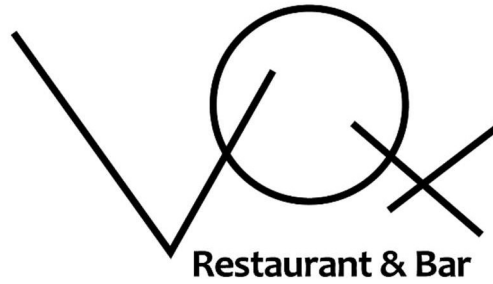
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Braised fennel Thyme foam / celeriac cream / Dukkah	24

Sides

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Wild broccoli Tomato pesto	9	Saisonal vegetables	7
Mashed potatoes	6	Sautéed chanterelles Hazelnut / sage	8
Truffled mashed potatoes	11	Romain lettuce Caesar Dressing	8
Pommes Frites	6	Portion sushi rice	7

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Lobster tail / lobster butter

Pan-seared Label Rouge salmon

Spelt and parsley salad / Yuzu Beurre Blanc

Seared corn-fed chicken

Sauce Velouté / vegetable ragout

Raspberry lemon cream cheese cake

Buttermilk ice cream

Vegetarian Menu 99

Mozzarella di Bufala

Tomatoes / basil / burrata

Potato soup

Potato / marjoram / carrot

Truffled Tagliatelle

Pecorino

Braised fennel

Thyme foam / celeriac cream / Dukkah

Piña Colada

Grilled rum pineapple / coconut cream / Piña Colada ice cream

Wine pairing 45

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Potato / marjoram / carrot

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Steamed halibut 36

Sautéed chanterelles / sage / hazelnut

Seared corn-fed chicken 32

Sauce Velouté / vegetable ragout

Tagliatelle Ragù 25

Braised beef shoulder / tomatosauce / dried tomatoes / Pecorino

From the lavastone grill

Beef tenderloin 42

Jus / Café de Paris butter

Oktopus 32

Piment d'Espelette / Soy mayonnaise / spring onions

Pork chops 26

Salsa Verde

Vegetarian

Truffled Tagliatelle 16/ 27

Pecorino

+ freshly grated truffle 6

Braised fennel 24

Thyme foam / celeriac cream / Dukkah

Sides

Truffle fries
Grated truffle / Aioli / cilantro

9 **Asian cucumber salad** 6
Soy / chilli / sesame / cilantro

Wild broccoli
Tomato pesto

9 **Saisonal vegetables** 7

Mashed potatoes

6 **Sautéed chanterelles** 8
Hazelnut / sage

Truffled mashed potatoes

11 **Romain lettuce** 8
Caesar Dressing

Pommes Frites

6 **Portion sushi rice** 7

The best is yet to come

Piña Colada
Grilled rum pineapple / coconut cream / Piña Colada ice cream

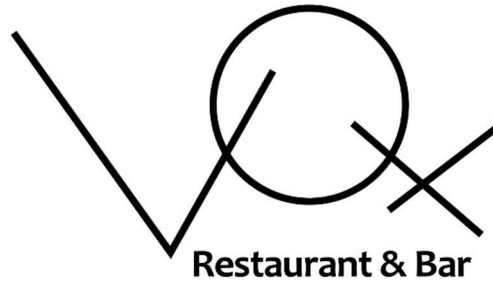
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Buttermilk ice cream

Vegetarian Menu 99

Mozzarella di Bufala

Tomatoes / basil / burrata

Potato soup

Potato / marjoram / carrot

Truffled Tagliatelle

Pecorino

Braised fennel

Thyme foam / celeriac cream / Dukkah

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Crème fraîche / Brioche

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Pickeled vegetables / Lavender dressing

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Main courses

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Pan-seared label rouge salmon 30

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Sautéed chanterelles / sage /
hazelnut

Seared corn-fed chicken 32

Sauce Velouté / vegetable
ragout

Tagliatelle Ragù 25

Braised beef shoulder /
tomatosauce / dried tomatoes
/ Pecorino

From the lavastone grill

Beef tenderloin 42

Jus / Café de Paris butter

Oktopus 32

Piment d'Espelette / Soy
mayonnaise / spring onions

Pork chops 26

Salsa Verde

Vegetarian

Truffled Tagliatelle 16/ 27

Pecorino

+ freshly grated truffle 6

Braised fennel 24

Thyme foam / celeriac
cream / Dukkah

Sides

Truffle fries
Grated truffle / Aioli / cilantro

9 **Asian cucumber salad** 6
Soy / chilli / sesame / cilantro

Wild broccoli
Tomato pesto

9 **Saisonal vegetables** 7

Mashed potatoes

6 **Sautéed chanterelles** 8
Hazelnut / sage

Truffled mashed potatoes

11 **Romain lettuce** 8
Caesar Dressing

Pommes Frites

6 **Portion sushi rice** 7

The best is yet to come

Piña Colada
Grilled rum pineapple / coconut cream / Piña
Colada ice cream

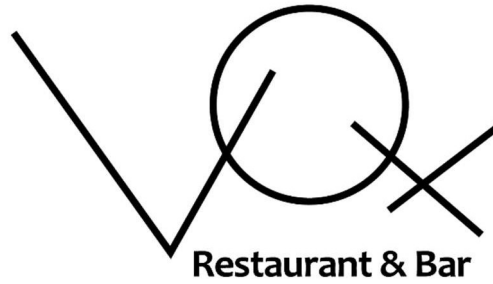
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Lobster tail / lobster butter

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Raspberry lemon cream cheese cake

Buttermilk ice cream

Vegetarian Menu 99

Mozzarella di Bufala

Tomatoes / basil / burrata

Potato soup

Potato / marjoram / carrot

Truffled Tagliatelle

Pecorino

Braised fennel

Thyme foam / celeriac cream / Dukkah

Piña Colada

Grilled rum pineapple / coconut cream / Piña Colada ice cream

Wine pairing 45

Starters & Soups

Tatar de Boeuf

Crème fraîche / Brioche

22 **Wild herb salad**

Pickeled vegetables / Lavender dressing

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Ceviche of seabass

Cherry / Leche de Tigre / Frisée

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Crunchy salad hearts

Homemade Caesar dressing / Pecorino

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Main courses

Meat and Fish

Pan-seared label rouge salmon 30

Spelt and parsley salad / Yuzu Beurre Blanc

Steamed halibut 36

Sautéed chanterelles / sage / hazelnut

Seared corn-fed chicken 32

Sauce Velouté / vegetable ragout

Tagliatelle Ragù 25

Braised beef shoulder / tomatosauce / dried tomatoes / Pecorino

From the lavastone grill

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Jus / Café de Paris butter

Oktopus 32

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Pork chops 26

Salsa Verde

Vegetarian

Truffled Tagliatelle 16/ 27

Pecorino

+ freshly grated truffle 6

Braised fennel 24

Thyme foam / celeriac cream / Dukkah

Sides

Truffle fries
Grated truffle / Aioli / cilantro

9 **Asian cucumber salad** 6
Soy / chilli / sesame / cilantro

Wild broccoli
Tomato pesto

9 **Saisonal vegetables** 7

Mashed potatoes

6 **Sautéed chanterelles** 8
Hazelnut / sage

Truffled mashed potatoes

11 **Romain lettuce** 8
Caesar Dressing

Pommes Frites

6 **Portion sushi rice** 7

The best is yet to come

Piña Colada
Grilled rum pineapple / coconut cream / Piña Colada ice cream

15 **Selection of international cheeses** 16
Fruit bread

Raspberry lemon cream cheese cake
Buttermilk ice cream

15 **Seasonal sorbet assortment** 12

Crème Brûlée
Strawberries / strawberry sorbet

12



Welcome to the Vox restaurant.
We combine the best of two worlds: authentic Japanese sushi and modern European Cuisine.

Clear in craftsmanship, uncompromising in quality.

Vox Signature Menu 123

Tatar de Boeuf

Crème fraîche / Brioche

Lobster bisque

Lobster tail / lobster butter

Pan-seared Label Rouge salmon

Spelt and parsley salad / Yuzu Beurre Blanc

Seared corn-fed chicken

Sauce Velouté / vegetable ragout

Raspberry lemon cream cheese cake

Buttermilk ice cream

Vegetarian Menu 99

Mozzarella di Bufala

Tomatoes / basil / burrata

Potato soup

Potato / marjoram / carrot

Truffled Tagliatelle

Pecorino

Braised fennel

Thyme foam / celeriac cream / Dukkah

Piña Colada

Grilled rum pineapple / coconut cream / Piña Colada ice cream

Wine pairing 45

Starters & Soups

Tatar de Boeuf

Crème fraîche / Brioche

22 **Wild herb salad**

Pickeled vegetables / Lavender dressing

15

Ceviche of seabass

Cherry / Leche de Tigre / Frisée

22 **Mozzarella di Bufala**

Tomatoes / basil / burrata

19

Crunchy salad hearts

Homemade Caesar dressing / Pecorino

14

Lobster bisque

Lobster tail / lobster butter

24 **Potato soup**

Potato / marjoram / carrot

16

Main courses

Meat and Fish

Pan-seared label rouge salmon 30

Spelt and parsley salad / Yuzu Beurre Blanc

Steamed halibut 36

Sautéed chanterelles / sage / hazelnut

Seared corn-fed chicken 32

Sauce Velouté / vegetable ragout

Tagliatelle Ragù 25

Braised beef shoulder / tomatosauce / dried tomatoes / Pecorino

From the lavastone grill

Beef tenderloin 42

Jus / Café de Paris butter

Oktopus 32

Piment d'Espelette / Soy mayonnaise / spring onions

Pork chops 26

Salsa Verde

Vegetarian

Truffled Tagliatelle 16/ 27

Pecorino

+ freshly grated truffle 6

Braised fennel 24

Thyme foam / celeriac cream / Dukkah

Sides

Truffle fries
Grated truffle / Aioli / cilantro

9 **Asian cucumber salad** 6
Soy / chilli / sesame / cilantro

Wild broccoli
Tomato pesto

9 **Saisonal vegetables** 7

Mashed potatoes

6 **Sautéed chanterelles** 8
Hazelnut / sage

Truffled mashed potatoes

11 **Romain lettuce** 8
Caesar Dressing

Pommes Frites

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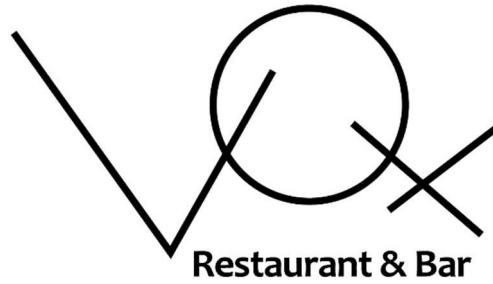
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