VVg

TABLE

Restaurant

Opening Hour

TUE- THU. 12:00-18:00 | FRI - SAT. 11:00-18:00

SUN.- MON. & HOLIDAY OFF

相關資訊

instagram

www.vvg.com.tw

VVG TABLE Restaurant

餐桌，是以美食編織感情的場域。
城市愈繁華，愈需要一處能與生活重新相遇的地方。
好樣餐桌隱身遼寧公園綠蔭之間，希望在這裡能提供綠食、
低碳、純粹的味道，重新回歸食材本質。

A dining table, where we truly connect, transforming simple meals into lasting relationships.

The more prosperous a city becomes, the more it longs for a place where life can slow down. VVG

VVG Table promises to be a microcosm of the city's frantic energy trying to find its brakes.

We choose to let food return to its simplest form. To care for the earth, to keep things gentle, and to let each ingredient reveal its own character.

推薦
Chef's Favorite

蛋奶素
Vegetarian Lacto-ovo

含堅果類
Contains nuts

辣度
Spicy

無咖啡因
Caffeine Free

咖啡因
Caffeine

本店使用肉品來源
Meat sources

豬肉:台灣
Pork:Taiwan

牛肉：美國 澳洲
Beef：U.S.A. Australia

Wi-fi VVG2
password:vvg123456

Book Table
Telephone (+886) 2-87877971
Online @183bvaiu

加收10%服務費
All prices are subject to 10% service charge

自攜葡萄酒、香檳，每瓶開瓶費350元
Corkage charge is NT$350 per bottle.

自攜白蘭地及威士忌，每瓶開瓶費500元
Corkage for whisky & brandy is NT$500 per bottle.

最後點餐16:30
Last order at 16:30

寵物不落地（除了服務犬外）
Pets must be kept off the floor.

寵物不觸碰家具、不使用店內餐具
Pets are not permitted on furniture or to use human tableware.

本店最低消費爲一杯飲品
Guest aged 12 and older are required to order at least one drink.

預約訂位保留15分鐘
The reservation table will be held for 15 minutes.

禁用外食
Please no outside food or beverage.

請於點餐前告知我們您的過敏原或飲食限制
Please inform us of any food allergies or dietary restrictions before ordering.

沙拉 Salad

自釀洛神蕃茄瑞可塔沙拉 260
Roselle, Tomatoes, Ricotta, Mixed Berries
*可做純素 Vegan Option Available

綜合野菇藜麥薏仁鷹嘴豆沙拉 280
Mushrooms, Quinoa, Job's Tears, Chickpeas
*可做純素 Vegan Option Available

碳烤時蔬溫沙拉 280
Seasonal Vegetables, Balsamic
*可做純素 Vegan Option Available

開放式三明治 Open Sandwich

綜合蕈菇自制羅勒油酸種 340
Sourdough, Assorted Mushrooms, Farm Cream Cheese,
Rockets, Grana Padano, Homemade Basil Oil, Pine Nuts
*可做純素 Vegan Option Available

帕瑪火腿起司裸麥酸種 380
Sourdough, Ricotta, Prosciutto, Rockets,
Dried Tomatoes, Balsamic

湯 Soup

每日湯品 240
Soup of the day

加購

+100 元任選$140飲品
Add a $140 drink only for $100

+280 元任選甜點與$140的飲品
Add an afternoon tea combo for $280

+350 元升級套餐
(溫烤麵包/主廚例湯/140元飲品/主廚甜點)
Upgrade to meal set for just $350
Table bread/Soup of the day/ $140 Drink/Sweet of the day

主食 Pasta & Risotto

白酒奶油燉雞義大利麵 Chicken Fricassee Linguine	360
辣味奶油煙燻鴨胸義大利麵 Spiced Smoked Duck Linguine	360
蒜味鮮蝦義大利麵 Garlic and Shrimp Linguine	380
黑松露菌菇燉飯 Black Truffle and Mushroom Risotto	380
和牛臉頰起司燉飯 Roasted Vegetable Salad *肉品來源：澳洲牛	480

早午餐拼盤 Brunch Platter

早午餐均附沙拉、酸種麵包、好樣自制優格
Brunch Served with Side Salad, Rye Bread and Homemade Yogurt

起司歐姆蛋拼盤 Cheese Omelette Platter	360
香草檸檬雞腿嫩蛋拼盤 Herb Lemon Chicken with French Scrambled Eggs	380
煙燻鮭魚嫩蛋拼盤 Smoked Salmon with French Scrambled Eggs	420
翼板牛排拼盤 Flank Steak with French Scrambled Eggs *肉品來源：澳洲牛	460

加購

+100 元任選$140飲品
Add a $140 drink only for $100

+280 元任選甜點與$140的飲品
Add an afternoon tea combo for $280

+350 元升級套餐
(溫烤麵包/主廚例湯/140元飲品/主廚甜點)
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甜點 Dessert

絹柔焦糖布丁 Caramel Flan	150
經典原味巴斯克 Basque Burnt Cheesecake	180
好樣胡蘿蔔蛋糕 Carrot Cake	180
日安莓果自製優格 Fruity Oatmeal Yogurt Parfaits	260

麵包 Pastries

法國裸麥酸種麵包切片 Sourdough T130 Whole Rye Bread	100
夏朗德蒲圖法式可頌 AOP Butter Croissant	80
鵝油香蔥可頌 Goose Fat Scallion Roll	80
青蒜香腸可頌 Garlic And Sausage Bar	90
明太子海苔可頌 Mentaiko Seaweed Roll	100

茶類與其他 Tea & Other

✦冷飲 ✦熱飲

獨家烤焙紅茶● ✦ ✦ 140
Black Tea
*糖炒栗子與熟成蜜薯香氣，曾獲國際 ITI 風味絕佳獎

伯爵紅茶● ✦ ✦ 140
Earl Grey Tea
*斯里蘭卡高山紅茶窨佛手柑皮

好樣鮮奶茶● ✦ ✦ 150
VVG Milk Tea

桂花蕎麥奶蓋● ✦ 160
Tea Olive Buckwheat Tea with Cheese Foam
*卡夫菲力奶油乳酪、艾樂薇鮮奶油、蕎麥茶、臺灣鮮奶、桂花

柚香金萱奶蓋● ✦ 160
Pomelo Milky Oolong Tea with Cheese Foam
*卡夫菲力奶油乳酪、艾樂薇鮮奶油、金萱茶、臺灣鮮奶、韓國柚子醬

黑糖焙茶奶蓋● ✦ 160
Brown Sugar Roast Green Tea with Cheese Foam
*卡夫菲力奶油乳酪、艾樂薇鮮奶油、福吉茶、臺灣鮮奶、新竹寶山黑糖

南非國寶茶 ✦ ✦ 140
Rooibos Tea
*純天然南非路易波士茶

淬釀鮮果茶 ✦ ✦ 160
Zesty Party
*當季新鮮水果、洛神花、蘋果肉、葡萄果乾、玫瑰果、接骨木、藍莓乾、橙皮、鳳梨果粒、木瓜丁、覆盆莓、矢車菊、葵花

義大利聖沛黎洛氣泡礦泉水 160
S. Pellegrino Sparkling Water 1L

咖啡因含量／杯	咖啡豆標示
201 mg 以上	● ● ●
101–200 mg	● ●
100 mg 以下	●

咖啡　Coffee

✦冷飲　✦熱飲

美式咖啡●● ✦ ✦ 140
Americano
*衣索比亞、哥斯大黎加、宏都拉斯
莊園中焙豆、花香、莓果酸味、熟果甜味、焦糖巧克力

拿鐵咖啡● ✦ ✦ 160
Latte Coffee

西西里咖啡● ✦ 160
Sicilian Coffee With Fresh Lemon Juice

開普敦落日香橙咖啡● ✦ 160
Iced Long Black With Fresh South African Orange Juice

芝麻糊糊拿鐵咖啡● ✦ 180
Black Sesame Coffee Latte
*莊園中焙豆、艾樂薇鮮奶油、臺灣鮮奶、黑芝麻醬

焦糖烤布蕾拿鐵咖啡● ✦ 180
Crème Brûlée Coffee Latte
*莊園中焙豆、艾樂薇鮮奶油、臺灣鮮奶、德國香草莢醬、現烤焦糖

酒精類　Alcohol

飲酒勿開車
Please Do Not Drink And Drive.

佐餐紅酒 / 佐餐白酒 199
House Wine Red / White
*以現場供應品項爲主,若有需要請詢問現場服務人員

精釀啤酒
Craft Beer
*以現場供應品項爲主,若有需要請詢問現場服務人員

咖啡因含量/杯	咖啡豆標示
201 mg 以上	● ● ●
101–200 mg	● ●
100 mg 以下	●