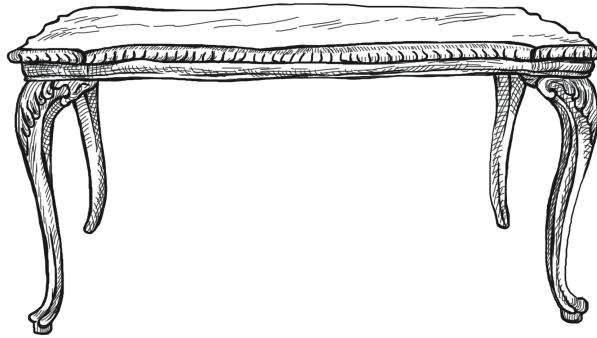


Vg *Table*
好樣餐桌

菜單介紹 *Menu*





餐點皆為現點現做, 請您耐心等待。
Our dishes are all freshly made. Thank you for your patience.

酌收10%服務費。
All prices are subject to 10% service charge.

請勿攜帶外食。
No outside food or drinks allowed.

VVG Family

VVG Hideaway [好樣秘境] 台北市士林區菁山路136號

VVG Theatre [好樣劇場咖啡] 台中市西屯區惠來路二段101號1樓

VVG Table [好樣餐桌] 台北市松山區民生東路五段237號

VVG Village [好樣聚落] 台中市西屯區惠來路二段101號1樓

VVG Catering [好樣外燴] 全預約制 / 02.2917.9220

VVG Foodplay [好樣食藝] 台中市西屯區惠來路二段101號5樓

VVG Something [好樣本事商城] www.vvgsomething.com

www.vvg.com.tw

早午餐 Brunch

供應時間 週五、六 11:00-16:00

Bonjour! 巴黎十六區早午餐

780

Bonjour! 16th Arrondissement of Paris Style Brunch

花木煙燻北海道干貝、香檳明太子蛤蜊嫩蛋、嫩煎沙朗牛或翼板牛、酥烤法式可頌/裸麥麵包搭配香草起司/奶油/莓果醬/肉桂楓糖醬、有機堅果穀物希臘優格、時蔬蕈菇鮮蝦暖沙拉、果汁、帕妃或舒芙蕾、咖啡或茶

Flower-smoked Hokkaido Scallops, Champagne Mentaiko Clams and Tender Eggs, Pan-fried Sirloin Beef or Wing Beef, Crispy French Croissant / Rye Bread with Herb Cheese / Cream / Berry Jam / Cinnamon Maple Jam, Organic Nut Cereal Greek Yogurt, Seasonal Mushroom and Shrimp Warm Salad, Juice, Puffee or Soufflé, Coffee or Tea



湯品 Soup

番茄奶油鮮蝦濃湯

280

Creamy Tomato Shrimp Soup

季節時蔬清湯

220

Season Vegetable Broth

沙拉 Salad

好樣自製鹹豬肉沙拉配上蜂蜜香橙醬

360

VVG Homemade Salt Pork Salad with Honey Orange Sauce

培根香草麵包沙拉配上福源花生酒醋醬汁

340

Bacon Salad and Herb Bread with Fu Yuan Peanut Butter and Vinegar sauce

煎烤特級蘆筍半熟蛋搭配義大利火腿起司沙拉

360

Roasted Asparagus and Soft Boiled Egg Salad with Prosciutto

前菜 Appetizer

焗烤榛果白花椰 <i>Broccoli au Gratin with Hazelnut</i>	160
炭烤季節時蔬 <i>Roasted Seasonal Vegetables</i>	290
拿坡里慢燉章魚/鷹嘴豆泥 <i>Napoli Stewed Octopus with Hummus</i>	360
中央市場燉牛肚/小圓法 <i>Central Market Stewed Beef Tripe with Mini French Roll</i>	280
好樣炸雞/蜂蜜芥末籽醬及丹麥藍紋乳酪醬 <i>VVG Fried Chicken with Honey Mustard Sauce and Denmark Blue Vein Cheese Sauce</i>	210
墨魚炸彈/辣味美乃滋 <i>Deep Fried Squid with Spicy Mayonnaise</i>	280
香草脆薯 <i>Herb French Fries</i>	160
黑松露酥炸脆薯 <i>French Fries with Black Sauce</i>	180
乾辣雞翼 <i>Dried Spicy Chicken Wings</i>	190
綜合麵包籃 (醬料四選二) <i>Mixed Basket of Bread (Choose Two Sauces)</i> 青醬、油醋醬、香料奶油、雞肝醬 <i>VVG Green Sauce, Vinaigrette, Herbal Butter, Port Wine Flavor Chicken Liver Pâté</i>	180

飯&麵 Risotto & Pasta

清炒酒醋芝麻葉艾波索火腿麵 320
Stir-Fried Spaghetti with Balsamico and Ham

明太子奶油干貝蘑菇麵 380
Mentaiko Creamy Mushroom Spaghetti with Scallop

炙燒牛小排蒜香辣椒魔鬼麵 480
Spicy Garlic Spaghetti with Roasted Steak

黑松露野菇義大利麵 320
Wild Mushroom Spaghetti with Truffle Oil

炭燒豬頸肉野菇燉飯 380
Wild Mushroom Risotto with Grilled Pork Neck

白松露干貝蘑菇燉飯 460
White Truffle Risotto with Scallop and Mushroom

阿瑪菲黃檸檬茄汁海鮮燉飯 480
Seafood Risotto with Homemade Italian Amalfi Lemon and Tomato Sauce



主餐 Main Course

屠夫燉牛尾 <i>Coda alla Vaccinara</i>	650
舒肥特選牛排 <i>Sous Vide Steak</i>	680
嫩煎櫻桃鴨胸 <i>French Duck Breast with Mixed Berries Sauce</i>	720
油封豬肩 <i>Confit Pork Shoulder</i>	420
炭烤大蒜油封海魚 <i>Charcoal Grilled Garlic Confit Fish</i>	520

甜點 Dessert

太妃糖椰棗蛋糕 <i>Sticky Toffee Pudding</i>	180
巧克力戚風 <i>Chocolate Chiffon Cake</i>	250
米布丁 <i>Rice Pudding</i>	200
珍奶磅蛋糕 <i>Boba Tea Pound Cake</i>	160

飲料 Drinks

美式咖啡 (冰/熱) <i>Americano</i>	160
拿鐵咖啡 (冰/熱) <i>Latte</i>	200
卡布奇諾 (冰/熱) <i>Cappuccino</i>	180
金萱烏龍茶 (冰/熱) <i>Jin Xuan Oolong Tea</i>	160
紅茶 (冰/熱) <i>Black Tea</i>	150
奶茶 (冰/熱) <i>Milk Tea</i>	200
桂圓濃縮氣泡 (冰) <i>Americano with Longan and Sparkling Water</i>	240
莓果醋美式咖啡 (冰) <i>American Coffee with Berry Vinegar</i>	230
椰香火龍果阿芙加朵 (冰) <i>Dragonfruit Affogato with Coconut Aroma</i>	280
抹茶拿鐵黑芝麻奶蓋 (冰/熱) <i>Mocha Latte with Sesame Milk Cap</i>	260

飲料 Drinks

煙燻紅茶 (冰/熱) <i>Smoked Black Tea</i>	160
煙燻紅茶奶蓋 (冰) <i>Smoked Black Tea with Milk Cap</i>	180
煙燻奶茶 (熱) <i>Smoked Milk Tea</i>	160
印度奶茶 (熱) <i>Indian Milk Tea</i>	220
枸杞蘋果茶 (熱) <i>Apple Black Tea with Goji</i>	200
朝鮮薊香草茶 (熱) <i>Artichoke Tea</i>	160
薑味杏仁茶佐杏仁餅 (熱) <i>Ginger Flavor Almond Tea with Almond Cookie</i>	260
銀耳黃蓮木瓜燉奶 (熱) <i>Papaya Milk with White Tremella and Chinese Goldthread Rhizome</i>	280
好樣熱紅酒 <i>Mulled Wine</i>	300

Vg *Table*
好樣餐桌