

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 6 or more



FOOD MENU

CHARCUTERIES

SAUCISSON SEC Dry Sausage Plate with Pickles 9

SAUCISSON A L'AIL Garlic Sausage Plate with Pickles 10

ROSETTE DE LYON Pork Sausage Plate with Pickles 10

PÂTÉ DE CAMPAGNE Housemade Pork Paté Served with Pickle 14

MOUSSE DE FOIE DE VOLAILLE Housemade Chicken Liver Mousse
Served with Toast & Mustard 10

RILLETTE Housemade Shredded Pork Served with Pickles & Mustard 10

CHIFFONADE DE JAMBON CRU Country Style Ham, Pickles 9

TERRINE DE FOIE GRAS Duck Terrine (extra \$12 for combo) 22

FROMAGES

3 FOR \$24 or 5 FOR \$34

SINGLE ORDER Ask for our Daily Selection 10

Combos

3 FROMAGES & 3 CHARCUTERIES \$47

5 FROMAGES & 5 CHARCUTERIES \$68

RAW BAR

1/2 DZ OYSTERS 18

1/2 DZ CLAMS 12

SHRIMP COCKTAIL Marinated Shrimp, Homemade Cocktail Sauce 17

CLASSIQUES

OLIVES Marinated Mixed Olives, Herbes de Provinces 9

CRÈME DE BLEU Warm Blue Cheese Dip, Toast 10

MUSSELS Tomato Sauce, Garlic, Butter, Parsley, Shallots 22

TUNA TARTARE Hand-Chopped Tuna, Jalapeno, Cilantro, Tomato, Scaillons,
Sesame Seeds, Ginger, Mixed Greens 18

STEAK TARTARE AU COUTEAU Hand-Chopped Grass Fed Beef
Tenderloin, Mixed Greens 19

QUICHE AUX CHAMPIGNONS Egg Custard in Puff Pastry, Crimini
Mushrooms, Gruyere, Mixed Greens 14

QUICHE AU SAUMON Egg Custard in Puff Pastry, Smoked Salmon,
Spinach, Goat Cheese, Mixed Greens 17

FRENCH ONION SOUP Chicken Broth, Caramelized Onions, White
Wine, Gratinated Cheese 15

ESCARGOTS Garlic & Parsley Butter 15

SANDWICHES

CROQUE PROVENCAL Tomato, Gruyere, Basil Pistou 16

MONSIEUR/MADAME Black Forest Ham, Gruyere, Garlic Parmesan
Bechemel 18/19

POULET Mustard Aioli, Lettuce, Avocado, Tomato 18

STEAK Hanger Steak, Mixed Peppers, Horse Radish Aioli, Swiss Cheese,
Caramelized Onion 24

TARTINES

TOMATO Fresh Tomato, Basil Pesto, Pickled Red Onion 12

SAUMON Smoked Atlantic Salmon, Basil Pesto, Pickled Red Onion, Capers,
Lemon Crème Fraîche 16

MUSHROOM Sautéed Mushroom, Goat Cheese 14

AVOCADO Red Onion, Sesame Seeds 16

BRIE AU MIEL Brie Cheese, Honey 14

BOWLS

FARRO Feta Cheese, roasted pepper, arugula, parsley, cucumber, basil
oregano dressing 16

SMOKED SALMON Wild Rice, Avocado, Scallions, Spinach, Cherry
Tomatoes, Cucumber, Asian Dressing 20

CRAB SALAD Arugula, Ginger, Scaillons, Cucumber, Mint, Cilantro, Red
Onions, Cherry Tomato, Seasonal Dressing 18

CHICKEN QUINOA BOWL zucchini, sautéed spinach, Avocado, Cherry
Tomatoes, Parsley, Cilantro, Lemon Dressing 20

DESSERTS

CHOCOLATE CAKE Warm Chocolate Cake, Salted Caramel Whipped
Cream 10

TARTE TATIN Classic French Apple Pie, Cinammon Crème 10

KIDS MENU

MAC & CHEESE Macaroni, Bechemel, Bread Crumble 16

TOMATO FETTUCCINE Tomato Sauce, Parmesan Cheese, Linguine 16

GRILLED CHEESES Swiss Cheese, American Cheese 10

VSV is proud to offer selections from several boutique producers. Due to limited production, certain selections may not always be available. In the event, please ask your server for an alternative recommendation.



BIODYNAMIC

ORGANIC

NATURAL

SUSTAINABLE

WINE MENU

Rosé

Côteaux Varois en Provence Domaine des Monticoles 18' * 20/80

Blancs

LOIRE

Muscadet Sèvre-et-Maine Jerome Huchet 18' * 12.5/50
Sancerre Pierre Riffault 18' 20/80
Vouvray Demi-Sec Château de Montfor 17' 15/60
Domaine de la Commanderie Quincy 18' 12.5/50

ALSACE

Riesling Veilles Vignes Damien & Nicolas Sohler 17' 15/60

BORDEAUX

Bordeaux Château Tassin 16' 12.5/50

BOURGOGNE

Montagny "Les Bassets" Château de Chamilly 15' 14/56
Chablis Domaine Gueguen 16' 16/64

RHONE

Faugères Esprit Nature Mas Olivier Blanc 18' * 12.5/50

LANGUEDOC

Picpoul de Pinet Domaine Montmassot 18' 12.5/50

Rouge

LOIRE

Anjou Les Subileaux Domaine du Landreau 18' 15/60

BORDEAUX

Graves Chateau Cheret 15' 16/64

SUD OUEST

Cahors Cuvée Prestige Château Haute-Borie 16' 15/60

BEAUJOLAIS

Beaujolais-Villages Domaine Loic & Noel Bulliat 18' 12.5/50

BOURGOGNE

Hautes Côtes de Nuits Dames de Vergy Dom. Guyon 14' 18/72
Hautes Côtes de Beaune La Combotte Dom. Charles 17' 15/60

RHONE

Cairanne Cuvee Mailys Dom. Juliette Avril 17' 15/60

LANGUEDOC

Faugères "Sans Sulphite" Mas Olivier 18' * 14/56
Coteaux du Languedoc Equilibre Villa Symposia 16' 12.5/50

PROVENCE

Côtes de Provence Château Les Valentines 12' 15/60