




BITES

Scallop ceviche with Gohan Desuyo, olive oil and lime juice	1/1 16,50
Pata Negra ham (Paleta Bellota Carrasco) 50 grams	1/1 14,95
Secreto 07 dry aged cured beef meat (Rubia Gallega) 50 grams	1/1 16,95
Chicken & vegetables gyoza with dumpling sauce & sambal (six)	1/1 11,95

STARTERS


Lacquered clausse fillet with smoked eel, green curry gel & coconut-lime dressing	1/2 11,00 1/1 16,95	
Slow-cooked Ibérico with broad beans, lavender, soaked apricot and rocket pesto	1/2 11,00 1/1 16,95	
Tuna carpaccio with BBQ pulpo, pea crème, bottarga and lemon curd	1/2 13,50 1/1 21,50	
Marbled terrine of duck liver & bresaola with helva, Granny Smith apple and Ras el Hanout	1/2 16,25 1/1 27,50	
Oysters "Huitres Creuses d' Zeelande" (6 pieces) Two with separately served lemon, red wine vinegar and shallots Two with ginger foam, sweet and sour marinated cucumber and crushed ice of gin & tonic © 2015 Two with pear, citrus ponzu & red chilli pepper	1/2 16,00 1/1 32,00	

SECOND STARTERS


 Tagliatelle with fresh truffle, cream, rocket cress & Parmesan cheese © 2014	1/2 11,00 1/1 16,95 2/1 25,95
Braised veal cheek with parsnips, Kefir yogurt & parsley oil	1/2 11,50 1/1 17,50 2/1 31,50
Lobster bisque with tartare of scallops, crouton with Gruyère cheese and saffron	1/2 15,50 1/1 25,95 2/1 45,00

MAIN COURSES

FISH

Halibut rouleau with potato rösti, mushroom duxelles, crispy red beetroot, Vadouvan and a velouté with mustard	1/2 15,50 1/1 25,95	
Wild sea bass fillet stuffed with Argentinian prawn, braised fennel, crispy polenta and chorizo dressing	1/2 22,50 1/1 39,95	

MEATS

Brazilian Gejota ribeye with fermented honey, cream of white & black beans and chimichurri espuma (supplement: pan-fried duck liver € 10,-)	1/2 15,50 1/1 25,95	
Slow-cooked Poulet Noir fillet with crispy veal sweetbread, stuffed Morels, potato mochi and fresh yeast sauce (supplement: pan-fried duck liver € 10,-)	1/2 22,50 1/1 39,95	

SIDES

 Homemade potato fries with mayonnaise	5,-
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Please inform us of any dietary requirements or allergies before ordering

MENU VINEUM

Lunch menu 2-Courses € 35,-

(starter and main course)

Lunch menu 3-Courses € 45,-

Michelin Bib Gourmand menu € 45,-



These dishes are part of our Michelin Bib Gourmand menu, consisting of 3-courses (starter-main course-dessert together for € 45,- p.p.)

Menu 4-Courses € 55,-

Lacquered clausse fillet with smoked eel,
green curry gel & coconut-lime dressing



Tagliatelle with fresh truffle, cream, rocket cress & Parmesan cheese © 2014

Brazilian Gejota ribeye with fermented honey,
cream of white & black beans and chimichurri espuma
(supplement: pan-fried duck liver € 10,-)

Almond financier with lemon & black pepper, rhubarb,
blackcurrant compote and dark & stormy sorbet

or

Various European cheeses with condiments

Menu 5-Courses € 69,50

Lacquered clausse fillet with smoked eel,
green curry gel & coconut-lime dressing

Slow-cooked Ibérico with broad beans,
lavender, soaked apricot and rocket pesto



Tagliatelle with fresh truffle, cream, rocket cress & Parmesan cheese © 2014

Brazilian Gejota ribeye with fermented honey,
cream of white & black beans and chimichurri espuma
(supplement: pan-fried duck liver € 10,-)

Almond financier with lemon & black pepper, rhubarb,
blackcurrant compote and dark & stormy sorbet

or

Various European cheeses with condiments

Menu 6-Courses € 82,50 | Menu 7-Courses € 95,- | Menu 8-Courses € 109,50

Chef's favourites of the season

WINE VINEUM

Choose (in consultation with us) from our beautiful wine list,
or let us surprise you with one (or more) of the following possibilities...

Wine pairing 8,90 (by the glass) | **Wine pairing 5,-** (1/2 glass)


Premium wine pairing 12,- (by the glass) | **Premium wine pairing 6,-** (1/2 glass)

David's favourites 15,- (by the glass) | **David's favourites 9,-** (1/2 glass)

Coravin wine pairing custom made for your choice

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DESSERTS

Various European cheeses with condiments	1/2 9,00 1/1 15,75	
Glass of Vintage Port, Douro, Portugal	1/2 7,50 1/1 12,00	
5 glasses to accompany your 5 cheeses © 2014	1/2 11,00 1/1 19,95	
Various scoops of homemade (sorbet) ice cream (Per quenelle)	3,00	
Glass of 2022 Azienda Agricola Scagliola Sansi, Moscato d'Asti Volo di Farfalle, Italia	1/2 5,00 1/1 8,90	
Almond financier with lemon & black pepper, rhubarb, blackcurrant compote and dark & stormy sorbet	11,00	
Glass of 2022 Schätzel Riesling Kabinett, Nierstein, Rheinhessen, Deutschland	1/2 7,50 1/1 12,00	
Tarte tatin of apple & Roquefort Papillon and vanilla ice cream	13,00	
Glass of 2021 Château des Arroucats Sainte-Croix-du-Mont Doux, Bordeaux, France	1/2 5,00 1/1 8,90	
Valrhona Grand Cru 'Feves Manjari' chocolate with hazelnut praline, banana-white chocolate mousse and sugared hazelnuts	15,75	
Glass of 2021 M. Chapoutier Banyuls 'Bila Haut', Roussillon, France	1/2 7,50 1/1 12,00	

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