

STARTERS

Marinated and roasted swordfish fillet with Dutch shrimps, curry & apple compote with a sesame mayonnaise	1/2 € 8,00 1/1 € 13,50
Beef steak tartare with crispy sourdough bread, poached quail egg and artichoke mayonnaise (supplement: caviar €7,50)	1/2 € 8,00 1/1 € 13,50
Duck liver & Pata Negra ham marbré with Riesling gel, marinated grapes and toasted brioche bread	1/2 € 11,00 1/1 € 19,50
Oysters "Renart Boulon no.3" (six) 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 © Two with ponzu foam, rettich and crushed ice of yuzu ©	1/2 € 10,50 1/1 € 20,50

SECOND STARTERS

Tagliatelle with fresh truffle, cream, rocket cress and "Parmesan" cheese (vegetarian)	1/2 € 9,00 1/1 € 15,00 2/1 € 20,50
Pan fried duck liver with pear tarte tatin and Minus 8 L8 Harvest	1/2 € 10,00 1/1 € 19,50
King crab with grilled Little Gem salad, mango & chili pepper compote and a green curry & coconut sauce	1/2 € 12,00 1/1 € 21,50

MAIN COURSES

FISH

Grilled Corvina fillet with pumpkin cream, pumpkin compote, pumpkin seed and frothy sage sauce	1/2 € 13,50 1/1 € 24,50
Poached brill fillet with macadamia nut cream, sautéed mushrooms and creamy truffle sauce	1/2 € 17,50 1/1 € 31,95

MEATS

Pan fried venison steak with mashed potatoes with apple, pan fried sprouts & pecan nuts with a sauce of red Port & 70% bitter Valrhona chocolate (supplement: pan fried duck liver € 10,-)	1/2 € 13,50 1/1 € 24,50
Grilled beef tenderloin (150g) with parsnip cream, roasted chicory and Madeira sauce (supplement: pan fried duck liver € 10,-)	1/2 € 17,50 1/1 € 29,50

MENU VINEUM

Lunch menu 2-Courses € 27,50

Lunch menu 3-Courses € 34,00

Dinner menu 3-Courses € 35,00

Marinated and roasted swordfish fillet
with Dutch shrimps, curry & apple compote with a sesame mayonnaise
or

Beef steak tartare with crispy sourdough bread,
poached quail egg and artichoke mayonnaise

Grilled Corvina fillet with pumpkin cream,
pumpkin compote, pumpkin seed and frothy sage sauce
or

Pan fried venison steak with mashed potatoes with apple, pan fried sprouts
& pecan nuts with a sauce of red Port & 70% bitter Valrhona chocolate

Dutch sugar loaf from the oven with caramelized apple, crème suisse and vanilla ice cream
or

Various European cheeses with condiments

Dinner menu 4-Courses € 42,50

Marinated and roasted swordfish fillet
with Dutch shrimps, curry & apple compote with a sesame mayonnaise

Tagliatelle with fresh truffle, cream, rocket cress and "Parmesan" cheese

Pan fried venison steak with mashed potatoes with apple, pan fried sprouts
& pecan nuts with a sauce of red Port & 70% bitter Valrhona chocolate

Dutch sugar loaf from the oven with caramelized apple, crème suisse and vanilla ice cream
or

Various European cheeses with condiments

Dinner menu 5-Courses € 55,00

Marinated and roasted swordfish fillet
with Dutch shrimps, curry & apple compote with a sesame mayonnaise

Duck liver & Pata Negra ham marbré with Riesling gel, marinated grapes and toasted brioche bread

King crab with grilled Little Gem salad, mango & chili pepper compote and a green curry & coconut sauce

Pan fried venison steak with mashed potatoes with apple, pan fried sprouts
& pecan nuts with a sauce of red Port & 70% bitter Valrhona chocolate

Dutch sugar loaf from the oven with caramelized apple, crème suisse and vanilla ice cream
or

Various European cheeses with condiments

Wine pairing € 7,50 (by the glass) | Wine pairing € 4,00 (1/2 glass)

Premium wine pairing € 10,50 (by the glass) | Premium wine pairing € 5,50 (1/2 glass)

Served only per table: David's favourites € 12,50 (by the glass) | David's favourites € 7,50 (1/2 glass)

Coravin wine pairing custom made for your choice

DESSERTS

Various European cheeses with condiments	1/2 € 8,50 1/1 € 15,00
Glass of Vintage Port	1/2 € 5,00 1/1 € 9,50
5 glasses to accompany your 5 cheeses ©	1/2 € 10,00 1/1 € 17,50
Various scoops of homemade (sorbet) ice cream (Per scoop)	1/1 € 2,50
Multigrain tartlet of cheesecake with caramelized banana and banana ice cream	1/1 € 11,-
glass of 2015 Brunelli Garganega Passito "ReSol", Veneto, Italia	1/2 € 4,00 1/1 € 7,50
Schwarzwalderkirsch cake with cherry sorbet	1/1 € 12,50
glass of N.V. Bracchetto d' Acqui, Torre dell' Elmo, Piemonte, Italia	1/2 € 4,00 1/1 € 7,50
Fresh figs gratinated with Champagne sabayon, gingerbread crumble and Muscovado ice cream	1/1 € 13,50
glass of 2017 Brunelli Recioto della Valpolicella Classico, Veneto, Italia	1/2 € 5,00 1/1 € 9,50

Please inform us of any dietary requirements or allergies at the time of your reservation!