

STARTERS

Wild prawn Carpaccio with roasted wild prawns,
bergamot; celery; radish and Salicornia 1/2 € 8,00 1/1 € 13,50

Duck breast flavoured with ras el hanout,
sweet potato; dates and filo dough spring roll of duck and salted lemon 1/2 € 8,00 1/1 € 13,50

North sea crab salad with avocado, Granny Smith apple and lettuce 1/2 € 10,50 1/1 € 18,50

Oysters "Renart Boulon no.3" (six) 1/2 € 10,50 1/1 € 20,50
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 ©

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

Octopus terrine with deep fried Taggiasca olive,
various preparations of tomato and a tomato & tandoori sauce 1/2 € 9,00 1/1 € 15,00

Pan fried duck liver with "grandmother's apple pie" 1/2 € 10,00 1/1 € 19,50

MAIN COURSES

FISH

Pan fried Skrei fillet with fennel compote,
glazed carrots and Vadouvan beurre blanc 1/2 € 13,50 1/1 € 24,50

Grilled wild sea bass fillet
with Jerusalem artichoke and creamy Jerusalem artichoke sauce 1/2 € 17,50 1/1 € 31,95

MEATS

Grilled flat iron steak with creamy polenta,
pan fried mushrooms and shallots & ceps sauce 1/2 € 13,50 1/1 € 24,50
(supplement: pan fried duck liver € 10,-)

Pan fried lamb racks with soft stewed lamb neck rouleau,
Melanzane alla Parmigiana and lemon & thyme sauce 1/2 € 15,00 1/1 € 27,50

Grilled beef tenderloin with yellow and red beetroot
and Madeira sauce 1/2 € 17,50 1/1 € 29,50
(supplement: pan fried duck liver € 10,-)

MENU VINEUM

Lunch menu 2-Courses € 28,50

Lunch menu 3-Courses € 35,-

Dinner menu 3-Courses € 36,-

Wild prawn Carpaccio with roasted wild prawn, bergamot; celery; radish and Salicornia

or

Duck breast flavoured with ras el hanout,
sweet potato; dates and filo dough spring roll of duck and salted lemon

Pan fried Skrei fillet with fennel compote, glazed carrots and Vadouvan beurre blanc

or

Grilled flat iron steak with creamy polenta, pan fried mushrooms and shallots & ceps sauce

Frangipane cake stuffed with soaked plums and mascarpone sorbet

or

Various European cheeses with condiments

Dinner menu 4-Courses € 44,-

Wild prawn Carpaccio with roasted wild prawn, bergamot; celery; radish and Salicornia

Octopus terrine with deed fried Taggiasca olive,
various preparations of tomato and a tomato & tandoori sauce

Grilled flat iron steak with creamy polenta, pan fried mushrooms and shallots & ceps sauce

Frangipane cake stuffed with soaked plums and mascarpone sorbet

or

Various European cheeses with condiments

Dinner menu 5-Courses € 55,-

Wild prawn Carpaccio with roasted wild prawn,
bergamot; celery; radish and Salicornia

North sea crab salad with avocado, Granny Smith apple and lettuce

Pan fried duck liver with "grandmother's apple pie"

Pan fried lamb racks with soft stewed lamb neck rouleau,
Melanzane alla Parmigiana and lemon & thyme sauce

Frangipane cake stuffed with soaked plums and mascarpone sorbet

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
Frangipane cake stuffed with soaked plums and mascarpone sorbet	1/1 € 11,-
Glass of N.V. Brachetto d' Acqui, Torre dell' Elmo, Piemonte, Italia	1/2 € 4,00 1/1 € 7,50
Crêpes Suzette with blood orange and vanilla ice cream	1/1 € 12,50
Glass of 2015 Brunelli Garganega Passito ReSol, Veneto, Italia	1/2 € 4,00 1/1 € 7,50
Bitter Valrhona chocolate ganache tartlet	
with caramelized macadamia nuts and maple 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!