

STARTERS

Sea bream tartar with green herbs, frothy cucumber and smoked eel gel	1/2 € 8,00 1/1 € 13,50
Veal filet Américain with quail egg, puffed quinoa and piccalilli	1/2 € 8,00 1/1 € 13,50
Sashimi tuna pastrami with various preparations of red beetroot	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
Dutch AA asparagus with mashed & boiled egg, beurre blanc sauce and crispy potato (supplement: lamb ham à € 7,50)	1/2 € 9,00 1/1 € 15,00 2/1 € 22,50
Lacquered bacon with pan fried langoustines pumpkin cream and green curry & coconut sauce	1/2 € 12,00 1/1 € 21,50

MAIN COURSES

FISH

Skin fried red fish fillet with cockles, fennel shavings, tomato and bouillabaisse sauce	1/2 € 13,50 1/1 € 24,50
Pan fried ray fillet with cauliflower and beurre noisette sauce with hazelnuts, capers and curry	1/2 € 17,50 1/1 € 31,95

MEATS

Roasted New-Zealand lamb fillet with green asparagus, fresh broad beans, old cheese gnocchi and tarragon sauce	1/2 € 13,50 1/1 € 24,50
Poached veal tenderloin with petites legumes and morels broth	1/2 € 17,50 1/1 € 31,50
Beef sirloin with roasted baby potatoes, red onion compote and Hollandaise sauce (only possible to order per 2 persons!)	p.p. € 27,50

MENU VINEUM

Lunch menu 2-Courses € 28,50

Lunch menu 3-Courses € 35,-

Dinner menu 3-Courses € 36,-

Sea bream tartar with green herbs, frothy cucumber and smoked eel gel

or

Veal filet Américain with quail egg, puffed quinoa and piccalilli

Skin fried red fish fillet with cockles, fennel shavings, tomato and bouillabaisse sauce

or

Roasted New-Zealand lamb fillet

with green asparagus, fresh broad beans, old cheese gnocchi and tarragon sauce

Frangipane cake stuffed with soaked plums and mascarpone sorbet

or

Various European cheeses with condiments

Dinner menu 4-Courses € 44,-

Sea bream tartar with green herbs, frothy cucumber and smoked eel gel

Dutch AA asparagus with mashed & boiled egg, beurre blanc sauce and crispy potato

(supplement: lamb ham à € 7,50)

Roasted New-Zealand lamb fillet

with green asparagus, fresh broad beans, old cheese gnocchi and tarragon sauce

Frangipane cake stuffed with soaked plums and mascarpone sorbet

or

Various European cheeses with condiments

Dinner menu 5-Courses € 55,-

Sea bream tartar with green herbs, frothy cucumber and smoked eel gel

Sashimi tuna pastrami with various preparations of red beetroot

Dutch AA asparagus with mashed & boiled egg, beurre blanc sauce and crispy potato

Roasted New-Zealand lamb fillet

with green asparagus, fresh broad beans, old cheese gnocchi and tarragon 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
Lemongrass & coconut panna cotta	
with caramelized pineapple, baba au ruhm and kaffir lime ice cream	1/1 € 11,-
Glass of Riesling Kabinett / Spätlese	1/2 € 5,00 1/1 € 9,50
Lambada strawberries with vanilla sabayon and rhubarb	1/1 € 12,50
Glass of 2017 Brunelli Recioto della Valpolicella Classico, Veneto, Italia	1/2 € 5,00 1/1 € 9,50
Montélimar nougat parfait and soaked plums cream	1/1 € 13,50
Glass of 2015 Brunelli Garganega Passito ReSol, Veneto, Italia	1/2 € 4,00 1/1 € 7,50

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