

STARTERS

Swordfish tartar with lime gel, avocado cream, grilled avocado and grapefruit. 1/2 8,00 1/1 13,50

Quail (sautéed breast, leg confit)

with chicory salad, truffle mayonnaise and Granny Smith apple. 1/2 8,00 1/1 13,50

Duck liver & Pata Negra ham marbré

with candied figs, old Aceto Balsamico vinegar and toasted brioche bread. 1/2 11,50 1/1 19,95

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 © 2015

Two with ponzu foam, rettich and crushed ice of yuzu © 2018

SECOND STARTERS

Tagliatelle with fresh truffle, cream, rocket cress and Parmesan cheese © 2014. 1/2 9,00 1/1 15,00 2/1 20,50
(vegetarian)

Bouchot mussels stewed in langoustines broth. 1/2 9,00 1/1 15,00 2/1 22,50
(2/1 will be served with homemade potato fries)

Roasted scallop with pan fried chanterelles,

Iberico salcichon and a mushroom tortellini. 1/2 12,50 1/1 21,50

MAIN COURSES

FISH

Pan fried plaice fillet with tomato antiboise, spinach risotto,
chorizo and grilled spring onion. 1/2 13,50 1/1 24,50

Grilled wild sea bass fillet

with Beluga lentils, various beetroot preparations and beurre rouge sauce 1/2 17,50 1/1 31,95

Kingcrag & pork belly with mango & chili compote,

cashew nuts and green curry & coconut sauce 1/2 17,50 1/1 31,95

MEATS

Grilled Canadian beef bavette with melanzane parmigiana,
grilled zucchini and lovage sauce. 1/2 13,50 1/1 24,50

Pan fried veal tenderloin with beef marrow,

pommes fondant, roasted green asparagus and Sambai Hollandaise sauce 1/2 17,50 1/1 31,50
(supplement: pan fried duck liver 10,-)

SIDES

Homemade potato fries with mayonnaise 4,50

MENU VINEUM

Lunch menu 2-Courses (starter and main course) 28,50

Lunch menu 3-Courses 35,-

Dinner menu 3-Courses 36,-

Swordfish tartar with lime gel, avocado cream, grilled avocado and grapefruit

or

Quail (sautéed breast, leg confit)

with chicory salad, truffle mayonnaise and Granny Smith apple

Pan fried plaice fillet with tomato anitboise, spinach risotto, chorizo and grilled spring onion

or

Grilled Canadian beef bavette with melanzane parmigiana, grilled zucchini and lovage sauce

Marinated Dutch strawberries with rhubarb, Champagne jelly and vanille ice cream

or

Various European cheeses with condiments

Dinner menu 4-Courses 44,-

Swordfish tartar with lime gel, avocado cream, grilled avocado and grapefruit

Bouchot mussels stewed in langoustines broth

Grilled Canadian beef bavette with melanzane parmigiana, grilled zucchini and lovage sauce

Marinated Dutch strawberries with rhubarb, Champagne jelly and vanille ice cream

or

Various European cheeses with condiments

Dinner menu 5-Courses 55,-

Swordfish tartar with lime gel, avocado cream, grilled avocado and grapefruit

Duck liver & Pata Negra ham marbré

with candied figs, old Aceto Balsamico vinegar and toasted brioche bread

Roasted scallop with pan fried chanterelles, Iberico salchichon and a mushroom tortellini

Grilled Canadian beef bavette with melanzane parmigiana, grilled zucchini and lovage sauce

Marinated Dutch strawberries with rhubarb, Champagne jelly 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 2014 Masi Recioto della Valpolicella Classico, Veneto, Italia	1/2 9,65 1/1 17,25
Glass of Vintage Port	1/2 5,00 1/1 9,50
5 glasses to accompany your 5 cheeses © 2014	1/2 10,00 1/1 17,50
Various scoops of homemade (sorbet) ice cream (Per scoop)	1/1 € 2,50
Marinated Dutch strawberries with rhubarb, Champagne jelly and vanilla ice cream.....	1/1 11,00
Glass of Ceci Terre Verdiane Amabile Lambrusco	1/2 4,50 1/1 7,00
Glass of 2017 M. Chapoutier Banyuls "Bila Haut", Languedoc-Roussillon, France	1/2 5,95 1/1 9,95
Passionfruit cremeux with fresh blackberries and ice cream of bitter chocolate ...	1/1 12,50
Glass of 2018 Schloss Lieser Riesling Kabinett "Wehler Sonnenuhr", Mosel, DE	1/2 5,50 1/1 9,50
Peach tarte tatin (15 à 20 mins.) with pistachio ice cream.....	1/1 13,50
Glass of 2015 Brunelli Garganega Passito ReSol, Veneto, Italia	1/2 4,00 1/1 7,50
Glass of 2013 Château Grillon Sauternes, Bordeaux, France	1/2 5,50 1/1 9,50

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