

## MENUSUGGESTIONS VINEUM per end of March 2019

*For our purchasing and organization we kindly ask groups to indicate their choice of menu(s) at least 48 hours in advance to the reservation to us.*

*We kindly ask groups consisting of more to make a choice of only one menu based on Menu A, B or C (or a six-, seven- or eight-course menu). Of course we take any food allergies or intolerances into account.*

### Menu A | 3 courses for € 36,- p.p.

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

*or*

Veal filet Américain with quail egg, puffed quinoa and piccalilli

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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

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Frangipane cake stuffed with soaked plums and mascarpone sorbet

*or*

Various European cheeses with condiments

### Menu B | 4 courses for € 44,- p.p.

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

*or*

Veal filet Américain with quail egg, puffed quinoa and piccalilli

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

(supplement: lamb ham à € 7,50)

*or*

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

(vegetarian)

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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

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Frangipane cake stuffed with soaked plums and mascarpone sorbet

*or*

Various European cheeses with condiments

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Menu C | 5 courses for € 55,- p.p.

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

*or*

Veal filet Américain with quail egg, puffed quinoa and piccalilli

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Sashimi tuna pastrami with various preparations of red beetroot

*or*

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

(supplement: lamb ham à € 7,50)

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

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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

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Frangipane cake stuffed with soaked plums and mascarpone sorbet

*or*

Various European cheeses with condiments

Menu 6 | 6 courses for € 63,- p.p.

Chef's menu, set in consultation with you

Menu 7 | 7 courses for € 73,- p.p.

Chef's menu, set in consultation with you

Menu 8 | 8 courses for € 83,50 p.p.

Chef's menu, set in consultation with you