

MENUSUGGESTIONS VINEUM per 14-08-2018

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.

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 vanilla ice cream

or

Various European cheeses with condiments

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

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

Bouchot mussels stewed in langoustines broth

or

Tagliatelle with fresh truffle, cream, rocket cress and Parmesan cheese © 2014

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 vanilla ice cream

or

Various European cheeses with condiments

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Menu C | 5 courses for 55,- p.p.

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

Bouchot mussels stewed in langoustines broth

or

Duck liver & Pata Negra ham marbré

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

Tagliatelle with fresh truffle, cream, rocket cress and Parmesan cheese © 2014

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 vanilla ice cream

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 81,- p.p.

Chef's menu, set in consultation with you

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