

MENUSUGGESTIONS VINEUM per 04.02.2020

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 choice menu) 37,-

Sepia cured fresh salmon, pumpkin, ponzu, kumquat, Umeboshi, nori

or

Beef bavette tartare with egg yolk, crispy
bread crumbs, chives and yuzu & leek sorbet

Skin fried Skrei (winter cod) fillet,
beetroot, yellow beetroot, horseradish, shepherd's pie, tarragon

or

Beef Rendang ©

Brandied apricots tarte tatin with apricot meringue, marinated grapes,
star anise & cinnamon, cacao gel and brandied raisins ice cream

or

Various European cheeses with condiments

Menu B (4-Courses choice menu) 45,-

Sepia cured fresh salmon, pumpkin, ponzu, kumquat, Umeboshi, nori

or

Beef bavette tartare with egg yolk, crispy
bread crumbs, chives and yuzu & leek sorbet

Bouillabaisse, razor shell,
rouille stuffed tortellini & roasted peppers

or

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

Skin fried Skrei (winter cod) fillet,
beetroot, yellow beetroot, horseradish, shepherd's pie, tarragon

or

Beef Rendang ©

Brandied apricots tarte tatin with apricot meringue, marinated grapes,
star anise & cinnamon, cacao gel and brandied raisins ice cream

or

Various European cheeses with condiments

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Menu C (5-Courses choice menu) 56,-

Sepia cured fresh salmon, pumpkin, ponzu, kumquat, Umeboshi, nori

or

Beef bavette tartare with egg yolk, crispy
bread crumbs, chives and yuzu & leek sorbet

Bouillabaisse, razor shell,
rouille stuffed tortellini & roasted peppers

or

Pan fried quail breasts, quail legs confit,
onion choucroute, truffle potato chips, deep fried quail egg,
celeriac, blueberry and choucroute broth

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

Skin fried Skrei (winter cod) fillet,
beetroot, yellow beetroot, horseradish, shepherd's pie, tarragon

or

Beef Rendang ©

Brandied apricots tarte tatin with apricot meringue, marinated grapes,
star anise & cinnamon, cacao gel and brandied raisins ice cream

or

Various European cheeses with condiments

Menu 6 | 6 courses 66,-

Menu of the chef, set in consultation with you

Menu 7 | 7 courses 77,-

Menu of the chef, set in consultation with you

Menu 8 | 8 courses 88,-

Menu of the chef, set in consultation with you