




BITES

Scallop ceviche with Gohan Desuyo, olive oil and lime juice	1/1 16,50
Pata Negra ham (Paleta Bellota Carrasco) 50 grams	1/1 14,95
Secreto 07 dry aged cured beef meat (Rubia Gallega) 50 grams	1/1 16,95
Chicken & vegetables gyoza with dumpling sauce & sambal (six)	1/1 11,95

STARTERS


Lightly cooked salmon fillet with nutmeg, chicory, orange, creamy dressing and sorrel oil	1/2 11,00 1/1 16,95	
Rouleau of duck rilette wrapped in brioche bread, duck prosciutto, daikon radish salad, mustard and herb vinaigrette	1/2 11,00 1/1 16,95	
Marrow of duck liver stuffed with steak tartare of Irish grass-fed beef, crispy marrow, kohlrabi, Granny Smith apple and Pedro Ximénez dressing	1/2 13,50 1/1 21,50	
Langoustine baked in chicharrón with bisque flan, zucchini, Pata Negra ham, smoked paprika and tomato oil	1/2 16,25 1/1 27,50	
Oysters "Huitres Creuses d' Zeelande" (6 pieces)	1/2 16,00 1/1 32,00	
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 pear, citrus ponzu & red chilli pepper		

SECOND STARTERS


 Tagliatelle with fresh truffle, cream, rocket cress & Parmesan cheese © 2014	1/2 11,00 1/1 16,95 2/1 25,95
Procureur Calipso ® with Jamaican oxtail pie, fried banana, ginger beer sauce	1/2 11,50 1/1 17,50
Caramelised scallop with polenta, manchego truffle corn, nachos, Jalapeño oil and beach crab sauce	1/2 13,75 1/1 22,50 2/1 45,00

MAIN COURSES

FISH

Poached skrei (winter cod) fillet with parsnip-kombu cream, fried egg noodles, anise mushrooms and hibiscus beurre blanc sauce	1/2 15,50 1/1 25,95	
Sautéed tuna steak with green herb crust, braised green cabbage, lemon tuna risotto and an espuma of Dutch shrimps & sea urchin	1/2 22,50 1/1 39,95	

MEATS

Bresse chicken, olive & tarragon terrine with turnip puree, olive crunch, tarragon oil & Noilly Prat poultry jus (supplement: pan-fried duck liver € 10,-)	1/2 15,50 1/1 25,95	
Grilled tenderloin with roasted onion, mushroom duxelles, cracklings and Madeira gravy (supplement: pan-fried duck liver € 10,-)	1/2 22,50 1/1 39,95	

SIDES

 Homemade potato fries with mayonnaise	5,-
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Please inform us of any dietary requirements or allergies before ordering

MENU VINEUM

Lunchmenu 2-Courses € 35,-

(starter and main course)

Lunch menu 3-Courses € 45,-

Michelin Bib Gourmand menu € 45,-

These dishes are part of our Michelin Bib Gourmand menu, consisting of 3-courses (starter-main course-dessert together for € 45,- p.p.)



Menu 4-Gangen € 55,-

Lightly cooked salmon fillet with nutmeg, chicory, orange, creamy dressing and sorrel oil



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

Bresse chicken, olive & tarragon terrine with turnip puree, olive crunch, tarragon oil & Noilly Prat poultry jus
(supplement: pan-fried duck liver € 10,-)

Carrot cake with Ras el Hanout, orange-mint Panna Cotta, Cointreau-soaked sultanas and sour cream sorbet

or

Various European cheeses with condiments

Menu 5-Gangen € 69,50

Lightly cooked salmon fillet with nutmeg, chicory, orange, creamy dressing and sorrel oil

Rouleau of duck rilette wrapped in brioche bread, duck prosciutto, lettuce salad, mustard and herb vinaigrette



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

Bresse chicken, olive & tarragon terrine with turnip puree, olive crunch, tarragon oil & Noilly Prat poultry jus
(supplement: pan-fried duck liver € 10,-)

Carrot cake with Ras el Hanout, orange-mint Panna Cotta, Cointreau-soaked sultanas and sour cream sorbet

or

Various European cheeses with condiments

Menu 6-Courses € 82,50 | Menu 7-Courses € 95,- | Menu 8-Courses € 109,50

Chef's favourites of the season

WINE VINEUM

Choose (in consultation with us) from our beautiful wine list, or let us surprise you with one (or more) of the following possibilities...

Wine pairing 8, 90 (by the glass) | **Wine pairing** 5,- (1/2 glass)



Premium wine pairing 12,- (by the glass) | **Premium wine pairing** 6,- (1/2 glass)

David's favourites 15,- (by the glass) | **David's favourites** 9,- (1/2 glass)

Coravin wine pairing custom made for your choice

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DESSERTS

Various European cheeses with condiments	1/2 9,00 1/1 15,75	
Glass of Vintage Port, Douro, Portugal	1/2 7,50 1/1 12,00	
5 glasses to accompany your 5 cheeses © 2014	1/2 11,00 1/1 19,95	
Various scoops of homemade (sorbet) ice cream (Per scoop)	3,00	
Glass of 2022 Azienda Agricola Scagliola Sansi, Moscato d'Asti Volo di Farfalle, Italia	1/2 5,00 1/1 8,90	
Glass of 2022 Schätzel Riesling Kabinett, Nierstein, Rheinhessen, Deutschland	1/2 7,50 1/1 12,00	
Carrot cake with Ras el Hanout, orange-mint Panna Cotta, Cointreau-soaked sultanas and sour cream sorbet	11,00	
Glass of '18 Herdade Dacalada Antão Vaz Colheita Tardia 'Clemente de B', Alentejo, Port.	1/2 9,00 1/1 15,00	
Vanilla tartlet		
with apple bavarois, apple compote and Brie de Meaux ice cream	13,00	
Glass of 2021 Oremus (TEMPOS VEGA SICILIA) Furmint Late Harvest, Tokaji, Hungary	1/2 7,50 1/1 12,00	
Valrhona Grand Cru 'Feves Manjari' chocolate		
with hazelnut praline, banana-white chocolate cream and sugared hazelnuts	15,75	
Glass of 2021 M. Chapoutier Banyuls 'Bila Haut', Roussillon, France	1/2 7,50 1/1 12,00	

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