

MENU SUGGESTIONS VINEUM per 2024-04-10

Groups of more than 6 persons are requested to inform us of their menu choice(s) at least 48 hours in advance.
If you are having dinner with more than 6 persons, you have the option to choose between the below menu suggestions.

Groups consisting of more than 20 persons should make the same choice per course for the entire group, based on Menu A, B or C (or a six-, seven- or eight-course menu).

We of course take food allergies or intolerances into account.

Menu A (3-Courses choice menu, Michelin Bib Gourmand) 🍷 € 45,-

Lacquered clausse fillet with smoked eel,
green curry gel & coconut-lime dressing

or

Slow-cooked Ibérico with broad beans,
lavender, soaked apricot and rocket pesto

Halibut rouleau with potato rösti, mushroom duxelles,
crispy red beetroot, Vadouvan and a velouté with mustard

or

Brazilian Gejota ribeye with fermented honey,
cream of white & black beans and chimichurri espuma

(supplement: pan-fried duck liver € 10,-)

Almond financier with lemon & black pepper, rhubarb,
blackcurrant compote and dark & stormy sorbet

or

Various European cheeses with condiments

Menu B (4-Courses choice menu) € 55,-

Lacquered clausse fillet with smoked eel,
green curry gel & coconut-lime dressing

or

Slow-cooked Ibérico with broad beans,
lavender, soaked apricot and rocket pesto

Carpaccio of tuna with BBQ pulpo,
pea crème, bottarga and lemon curd

or

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

Halibut rouleau with potato rösti, mushroom duxelles,
crispy red beetroot, Vadouvan and a velouté with mustard

or

Brazilian Gejota ribeye with fermented honey,
cream of white & black beans and chimichurri espuma

(supplement: pan-fried duck liver € 10,-)

Almond financier with lemon & black pepper, rhubarb,
blackcurrant compote and dark & stormy sorbet

or

Various European cheeses with condiments

SIDE per 2-4 persons € 5,-



Homemade potato fries with mayonnaise

Please inform us of any dietary requirements or allergies before ordering

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Menu C (5-Courses choice menu) € 69,50

Lacquered clausse fillet with smoked eel,
green curry gel & coconut-lime dressing

or

Slow cooked Ibérico with broad beans,
lavender, soaked apricot and rocket pesto

Carpaccio of tuna with BBQ pulpo,
pea cream, bottarga and lemon hangover juice

or

Braised veal cheek with parsnips, Kefir yogurt & parsley oil

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

Halibut rouleau with potato rösti, mushroom duxelles,
crispy red beetroot, Vadouvan and a velouté with mustard

or

Brazilian Gejota ribeye with fermented honey,
cream of white & black beans and chimichurri espuma
(supplement: pan-fried duck liver € 10,-)

Almond financier with lemon & black pepper, rhubarb,
blackcurrant compote and dark & stormy sorbet

or

Various European cheeses with condiments

Menu 6 | 6-Courses € 82,50

Chef's favourites of the season


Menu 7 | 7-Courses € 95,-

Chef's favourites of the season

Menu 8 | 8-Courses € 109,50

Chef's favourites of the season

SIDE per 2-4 persons € 5,-

 Homemade potato fries with mayonnaise

Please inform us of any dietary requirements or allergies before ordering