

BITES

Chicken & vegetables gyoza with dumpling sauce & sambal (six)	1/1 7,50
Pata Negra ham (Paleta Bellota Carrasco) 50 grams	1/1 13,95
Scallop ceviche with Gohan Desuyo, olive oil and lime juice	1/1 14,95

STARTERS

Salmon tartar with smoked avocado, potato spume, keta kaviar and sambai & chives dressing	1/2 8,00 1/1 13,95
Gently cooked pheasant with salsify confit, Vacherin Mont d' Or cake and morels dressing	1/2 8,00 1/1 13,95
Monkfish terrine with pan fried langoustine, parsnip cream, white soya and frothy langoustines sauce	1/2 11,50 1/1 20,50
Beef steak tartar with lobster salad, ramsons capers, kombu gel, crispy nori and sorrel dressing	<u>1/1 20,50 2/1 35,00</u>
Oysters "Zeeuwse platte 000" (six)	1/2 11,95 1/1 23,75
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 ponzu froth, radish and crushed ice of yuzu © 2018	

SECOND STARTERS

Tagliatelle with fresh truffle, cream, rocket cress and Parmesan cheese © 2014 (vegetarian)	1/2 9,50 1/1 15,50 2/1 21,-
Pan fried scallops with deep fried polenta, cauliflower compote, puffed garlic and chili oil	1/2 10,- 1/1 17,50
Short rib with black beans cream, beef marrow, Stilton cheese, leek tempura and Ruby Port sauce © 2020	1/2 11,- 1/1 19,50

MAIN COURSES

FISH

Skin fried red bass with potato & chestnut mash, caramelized carrot cream, pan fried Brussel sprouts and parsley beurre blanc	1/2 13,50 1/1 24,50
Grilled turbot fillet with smoked eel risotto, sweet & sour fennel, smoked eel tempura and Hollandaise sauce	1/2 18,50 1/1 34,95

MEATS

Sautéed venison steak with Pancetta, pumpkin flan, macaroon crumble, quince pear and almond sauce (supplement: pan fried duck liver € 10,-)	1/2 13,50 1/1 24,50
Grilled beef tenderloin, Pommes Paolo, celeriac and fresh truffle sauce (supplement: pan fried duck liver € 10,-)	1/2 18,50 1/1 31,50

SIDES

Homemade potato fries with mayonnaise	5,-
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Wine pairing 8,- (by the glass) | Wine pairing 4,50 (1/2 glass)
Premium wine pairing 10,50 (by the glass) | Premium wine pairing 5,50 (1/2 glass)
David's favourites 12,50 (by the glass) | David's favourites 7,50 (1/2 glass)
Coravin wine pairing custom made for your choice

MENU VINEUM

Lunch menu 2-Courses 29,50 | Lunch menu 3-Courses 37,- | Dinner menu 3-Courses 37,-

Salmon tartar with smoked avocado, potato spume,
keta kaviar and sambai & chives dressing

or

Gently cooked pheasant with salsify confit,

Vacherin Mont d'Or cake and morels dressing

Skin fried red bass with potato & chestnut mash,

caramelized carrot cream, pan fried Brussel sprouts and parsley beurre blanc

or

Sautéed venison steak with Pancetta, pumpkin flan,

macaroon crumble, quince pear and almond sauce

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

Limoncello mousse with cardamom & white chocolate cake,

meringue and Bitter Lemon sorbet

or

Various European cheeses with condiments

Dinner menu 4-Courses 45,-

Salmon tartar with smoked avocado, potato spume,
keta kaviar and sambai & chives dressing

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

Sautéed venison steak with Pancetta, pumpkin flan,

macaroon crumble, quince pear and almond sauce

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

Limoncello mousse with cardamom & white chocolate cake,

meringue and Bitter Lemon sorbet

or

Various European cheeses with condiments

Dinner menu 5-Courses 56,-

Salmon tartar with smoked avocado, potato spume,
keta kaviar and sambai & chives dressing

Pan fried scallops with deep fried polenta,
cauliflower compote, puffed garlic and chili oil

Tagliatelle met verse truffel, room, rucola cress en Parmezaanse kaas © 2014

Sautéed venison steak with Pancetta, pumpkin flan,

macaroon crumble, quince pear and almond sauce

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

Limoncello mousse with cardamom & white chocolate cake,

meringue and Bitter Lemon sorbet

or

Various European cheeses with condiments

Wine pairing 8,- (by the glass) | Wine pairing 4,50 (1/2 glass)

Premium wine pairing 10,50 (by the glass) | Premium wine pairing 5,50 (1/2 glass)

David's favourites 12,50 (by the glass) | David's favourites 7,50 (1/2 glass)

Coravin wine pairing custom made for your choice

DESSERTS

Various European cheeses with condiments	1/2 8,50 1/1 15,00
Glass of Vintage Port	1/2 5,50 1/1 9,50
5 glasses to accompany your 5 cheeses © 2014	1/2 10,00 1/1 17,50
Various scoops of homemade (sorbet) ice cream (Per scoop)	2,50
Limoncello mousse with cardamom & white chocolate cake, meringue and Bitter Lemon sorbet	11,00
Glass of Riesling Kabinett, Germany	1/2 4,50 1/1 8,00
Passion fruit cheesecake, Bastogne crumble, passion fruit & cinnamon gel, cream and Baileys ice cream	12,50
Glass of 2015 Brunelli Garganega Passito "ReSol", Veneto, Italia	1/2 4,50 1/1 8,00
(Currant)Bread & butter	
with Camenbert & apple compote, apple mousse and Granny Smith sorbet	13,50
Glass of 2017 Château des Arroucats Sainte-Croix-du-Mont Doux, Bordeaux, France	1/2 4,50 1/1 8,00

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

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David's favourites 12,50 (by the glass) | David's favourites 7,50 (1/2 glass)
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