

## 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

Ramen VINEUM © with tataki of sashimi tuna, prawn noodles, egg and prawn dashi	1/2 8,50 1/1 14,95	
Rouleau of Gelderland poultry with cêpes mushrooms, walnut, parmesan cheese and marjoram oil	1/2 8,50 1/1 14,95	
Cod & lobster with Pata Negra ham, Dutch asparagus, sea lavender and tarragon gel	1/2 12,50 1/1 22,50	
Carpaccio of Dutch Wagyu beef with bacon salt, truffle dressing and shaved duck liver	1/2 15,00 1/1 27,50	
Oesters "Huitres Creuses d' Zeelande" (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 red cabbage, Granny Smith apple, tarragon and horseradish shavings		

## 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,-
Lamb neck & sweetbreads with aubergine cream feta, broad beans, lamb concentrate and foam of savory	1/2 9,50 1/1 15,95
Caramelised scallops with roasted corn, sweet and sour pepper, jalapeño oil and coriander	1/2 11,00 1/1 19,95

## MAIN COURSES

### FISH

Dutch asparagus with smoked salmon *, Hoeksche young potato, parsley, potato cracklings and beurre noisette Hollandaise sauce	1/2 13,50 1/1 24,50	
Corvina fillet baked on the skin with smoked eel, green herb puree, slowly cooked beetroot, eel foam and beetroot caramel	1/2 18,50 1/1 31,95	

### MEATS

Baked duck breast, Il Riso al Salto, saffron, cream of black cap boletes, stewed oyster mushroom, red onion compote and sage gravy (supplement: pan fried duck liver € 10,-)	1/2 13,50 1/1 24,50	
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Trilogy of Dutch Wagyu beef (supplement: pan fried duck liver € 10,-)	1/1 49,95
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### SIDES

Homemade potato fries with mayonnaise	5,-
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\* Can also be made without smoked salmon as a vegetarian dish (and can also be made with ham if you prefer).

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

## MENU VINEUM

### Lunchmenu 2-Courses € 31,50

(starter and main course)



### Lunch menu 3-Courses € 39,-

### Michelin Bib Gourmand menu € 39,-

These dishes are part of our Michelin Bib Gourmand menu, consisting of 3-courses (starter-main course-dessert together for € 39,- p.p.)

### Menu 4-Courses € 48,50

Ramen VINEUM © with tataki of sashimi tuna, prawn noodles, egg and prawn dashi

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

(vegetarian)

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Baked duck breast, Il Riso al Salto, saffron, cream of black cap boletes, stewed oyster mushroom, red onion compote and sage gravy

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

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Lemon cheesecake with Dutch strawberries, strawberry-hibiscus dressing, basil ice cream

or

Various European cheeses with condiments

### Menu 5-Courses € 59,50

Ramen VINEUM © with tataki of sashimi tuna, prawn noodles, egg and prawn dashi

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Slowly cooked pork belly with roasted langoustine, green papaya, carrot curry and tom yum vinaigrette

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

(vegetarian)

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Baked duck breast, Il Riso al Salto, saffron, cream of black cap boletes, stewed oyster mushroom, red onion compote and sage gravy

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

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Lemon cheesecake with Dutch strawberries, strawberry-hibiscus dressing, basil ice cream

or

Various European cheeses with condiments

### Menu 6-Courses € 69,50 | Menu 7-Courses € 79,50 | Menu 8-Courses € 89,50

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,-** (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

\* Can also be made without smoked salmon as a vegetarian dish (and can also be made with ham if you prefer).

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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 5,50 1/1 9,50	
Glass of N.V. Henri Giraud Ratafia Champenois 'Solera 1990-2016', Champagne, Fr.	1/2 7,50 1/1 12,50	
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	
M.V. Riesling Kabinett, Deutschland	1/2 4,50 1/1 8,00	
Lemon cheesecake with Dutch strawberries, strawberry-hibiscus dressing, basil ice cream	11,00	
Glass of N.V. Domaine Alain Poulet Mousseux de Die Clairette de Die Tradition, Méthode Dioise Ancestrale, Rhône, France	1/2 4,50 1/1 8,00	
Banana bavarois with dulce de leche, vanilla mascarpone, caramelised macadamia nuts and macadamia nut ice cream	12,50	
Glass of 2018 Château des Arroucats Sainte-Croix-du-Mont, Bordeaux, France	1/2 4,50 1/1 8,00	
Chocolate route with pistachio and Amarene cherries with yoghurt-orange blossom sorbet ice cream	13,50	
Glass of 2020 Brunelli Recioto della Valpolicella Classico, Veneto, Italia	1/2 5,50 1/1 9,50	

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