



## 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


Roasted young mackerel with potato salad, gherkin sorbet and BBQ Granny Smith dressing	1/2 8,50 1/1 14,95	
Rouleau of Peking duck with duck breast ham, watercress, orange gel and pomegranate dressing	1/2 8,50 1/1 14,95	
Sashimi tuna with tzatziki, soft shell crab in tempura, Kalamata olive and a dressing of crab roe	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 gazpacho, pickled lemon and basil oil © 2022		
Two with ginger foam, sweet and sour marinated cucumber and crushed ice of gin & tonic © 2015		

## 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,-
Bresse chicken tandoori with lentils du Puy, sweet and sour turmeric, curry gel and yoghurt-lime foam with saffron crunch © 2021	1/2 10,50 1/1 18,50 2/1 37,-
Korean sweetbread with a cream of cashew nuts, Rettich kimchi, sticky rice and honey butter glaze © 2022	1/2 13,50 1/1 22,50 2/1 45,-

## MAIN COURSES

### FISH

Risotto al burrata: a risotto with burrata, smoked haddock green asparagus, Trompette de la mort, morels and an oil of celery	1/2 13,50 1/1 24,50	
Grilled turbot fillet with caramelized scallop, artichoke cream, chanterelles, pommes fondant and Meunière sauce	1/2 25,00 1/1 45,00	

### MEATS

Mangalica pork back cooked in green herbs with carrot-ahorn cream, carrot Dauphine with aniseed gravy & green herb oil (supplement: pan fried duck liver € 10,-)	1/2 13,50 1/1 24,50	
Trilogy of our own Dutch Wagyu beef © 2022	1/1 49,95	
1. Tartar of Wagyu with duck liver, fresh truffle, sambai and smoked almonds		
2. Bone marrow stuffed with Wagyu stew, marrow, pearl onion and Stilton		
3. Burnt Wagyu meat with celeriac cream, rouleau of celeriac & sepia, olive powder and gravy with fresh yuzu (supplement: pan fried duck liver € 10,-)		

### 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 € 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

Roasted young mackerel with potato salad, gherkin sorbet and BBQ Granny Smith dressing

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

(vegetarian)

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Mangalica pork back cooked in green herbs

with carrot-ahorn cream, carrot Dauphine with aniseed gravy & green herb oil

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Almond cake with cherries from the Hoeksche Waard,

mascarpone-vanilla cream, Vermouth gel and cherry-nutmeg sorbet ice cream

or

Various European cheeses with condiments

### Menu 5-Courses € 59,50

Roasted young mackerel with potato salad, gherkin sorbet and BBQ Granny Smith dressing

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Rouleau of Peking duck with duck breast ham,

watercress, orange gel and pomegranate dressing

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

(vegetarian)

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Mangalica pork back cooked in green herbs

with carrot-ahorn cream, carrot Dauphine with aniseed gravy & green herb oil

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Almond cake with cherries from the Hoeksche Waard,

mascarpone-vanilla cream, Vermouth gel and cherry-nutmeg sorbet 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

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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	
Almond cake with cherries from the Hoeksche Waard, mascarpone-vanilla cream, Vermouth gel and cherry-nutmeg sorbet ice cream	11,00	
Glass of N.V. Torr dell'Elmo Rocca dei Forti Brachetto Vino Spumante	1/2 4,50 1/1 8,00	
Tortelloni VINEUM: 'tortelloni' of lychee with a core of roses, lychee matcha powder, foam of sake & green tea and matcha ice cream	13,00	
Glass of '17 A. Merkelbach Riesling Spätlese 'Ürziger Würzgarten', Mosel, Deutschland	1/2 5,50 1/1 9,50	
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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