

STARTERS

Tuna ceviche & mussels, with avocado crème, black mole of corn truffle, puffed Hoeksche quinoa and leche de tigre	1/2 8,50 1/1 14,95	
Steak tartare of Dutch venison gently cooked with coffee, with kohlrabi salad, espuma of forest mushrooms and Verjus dressing	1/2 8,50 1/1 14,95	
Smoked eel & duck liver terrine with a jelly of eel, red cabbage compote and Hokkaido milk bread	1/2 15,00 1/1 27,50	
Dutch Wagyu beef carpaccio with bacon salt, truffle dressing and shaved duck liver	1/2 15,00 1/1 27,50	

SECOND STARTERS

 Tagliatelle with fresh truffle, cream, rocket cress & Parmesan cheese © 2014	1/2 9,50 1/1 16,95 2/1 24,50	
Grilled scallops with squid, a crème of green curry, water chestnut and chilli oil	1/2 12,00 1/1 20,50 2/1 36,00	
Crispy fried sweetbreads with potato, pumpkin sultana crème, sherry vinegar and pancetta butter sauce	1/2 13,50 1/1 22,50 2/1 37,50	

MAIN COURSES

 Gratinated beetroot risotto, Lady's Blue cheese roasted yellow beetroot, smoked almonds and blueberries	1/2 13,50 1/1 24,50	
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FISH

Skin-fried redfish fillet with corn biscuits, kimchi sprouts, razor shell emulsion, sweet and sour cucumber gel and foam of Pandan rice	1/2 14,50 1/1 25,95	
Baked & lacquered turbot on the bone with a smoked 'sausage' of lobster, kale mash, crispy kale and Picalily beurre blanc	1/2 25,00 1/1 45,00	

MEATS

Braised Irish beef shoulder steak with green herb crust, deep-fried polenta, cauliflower Pecorino crème, caramelised onion and beurre noisette gravy (supplement: pan-fried duck liver € 10,-)	1/2 14,50 1/1 25,95	
Baked tenderloin with beurre de moelle osseuse, a crème of topinambur, creamy pearl barley and red wine gravy (supplement: pan-fried duck liver € 10,-)	1/2 18,50 1/1 35,00	

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 € 33,-

(starter and main course)

Lunch menu 3-Courses € 40,-

Michelin Bib Gourmand menu € 40,-

These dishes are part of our Michelin Bib Gourmand menu, consisting of 3-courses (starter-main course-dessert together for € 40,- p.p.)



Menu 4-Courses € 50,-

Tuna ceviche & mussels, with avocado crème,
black mole of corn truffle, puffed Hoeksche quinoa and leche de tigre



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

Braised Irish beef shoulder steak with green herb crust, deep-fried
polenta, cauliflower Pecorino crème, caramelised onion and beurre noisette gravy

Pear VINEUM © with roasted hazelnuts, hazelnut cake
orange blossom & honey dressing and honey ice cream
or

Various European cheeses with condiments

Menu 5-Courses € 62,50

Tuna ceviche & mussels, with avocado crème,
black mole of corn truffle, puffed Hoeksche quinoa and leche de tigre

Steak tartare of Dutch venison gently cooked with coffee,
with kohlrabi salad, espuma of forest mushrooms and Verjus dressing



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

Braised Irish beef shoulder steak with green herb crust, deep-fried
polenta, cauliflower Pecorino crème, caramelised onion and beurre noisette gravy

Pear VINEUM © with roasted hazelnuts, hazelnut cake
orange blossom & honey dressing and honey ice cream
or

Various European cheeses with condiments

Menu 6-Courses € 75,- | Menu 7-Courses € 87,50 | Menu 8-Courses € 100,-

Chef's favourites of the season

WIJN 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 5,-** (1/2 glass)

Premium wine pairing 11,- (by the glass) | **Premium wine pairing 6,-** (1/2 glass)

David's favourites 13,- (by the glass) | **David's favourites 8,-** (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	
Glass of Riesling Kabinett, Deutschland	1/2 5,00 1/1 8,00	
Pear VINEUM © with roasted hazelnuts, hazelnut cake orange blossom & honey dressing and honey ice cream	11,00	
Glass of Château des Arroucats Sainte-Croix-du-Mont, Bordeaux, France	1/2 5,00 1/1 8,00	
Pineapple cooked in rum, burnt with Muscovado sugar, with coconut gel, Cru de Cacao and ice cream of coconut & crème fraîche	13,00	
Glass of Riesping Spätlese, Deutschland	1/2 5,50 1/1 9,50	
Croissant ham & cheese ©		
French toast with Fiore cheese, foam of Limburg Cave ham and croissant ice cream	13,00	
Glass of Château Pierre-Bise Côteaux du Layon 'Rochefort', Loire, France	1/2 5,95 1/1 9,95	
Tartelette with crème patisserie, chocolate bombe, orange curd, orange zest and tarragon ice cream	15,75	
Glass of Brunelli Garganega Passito 'ReSol', Veneto, Italia	1/2 5,50 1/1 9,00	

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