




BITES

Scallop ceviche with Gohan Desuyo, olive oil and lime juice	1/1 14,95
Pata Negra ham (Paleta Bellota Carrasco) 50 grams	1/1 13,95
Chicken & vegetables gyoza with dumpling sauce & sambal (six)	1/1 11,95

STARTERS


Slow-cooked salmon fillet with cucumber salad, beach crab-coconut emulsion, keta caviar and sesame	1/2 8,50 1/1 14,95	
Glazed Pulled-Pork, crispy pork belly with creamy corn cream, chipotle, coriander and tortilla chips	1/2 8,50 1/1 14,95	
Steak tartare of tuna, roasted langoustine, sweet and sour fennel and Hollandaise of langoustines	1/2 15,00 1/1 27,50	
Pizza VINEUM ©		
Pizza dough with crispy sweetbread, Spianata Romana, basil and onion compote	1/2 15,00 1/1 27,50	
Oysters "Huitres Creuses d' Zeelande" (6 stuks)	1/2 12,95 1/1 24,95	
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 tiger milk and coriander oil © 2022		

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 scallop with braised leeks, pancetta, Pernod caramel and macadamia nuts	1/2 12,00 1/1 20,50 2/1 36,00
Rouleaux of confit de canard & duck liver, with pumpkin-orange cream, smoked almond and oregano beurre blanc	1/2 13,50 1/1 22,50 2/1 37,50

MAIN COURSES

FISH

Poached skrei fillet with "ongehutse pot" and braised meat sauce * * or mustard <i>beurre blanc</i>	1/2 14,50 1/1 25,95	
Wild sea bass fillet fried on the skin with stewed pulpo beetroot preparations, pomegranate and Iranian pistachio	1/2 25,00 1/1 45,00	

MEATS

Slow-cooked Poulet Noir fillet with crispy thigh, artichoke cream, braised eringi, crispy polenta and poultry jus (supplement: pan-fried duck liver € 10,-)	1/2 14,50 1/1 25,95	
Sautéed beef tenderloin with parsnip crème, glazed forest mushrooms and Madeira sauce (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 € 53,-

Slow-cooked salmon fillet with cucumber salad, beach crab-coconut emulsion, keta caviar and sesame



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

Slow-cooked Poulet Noir fillet with crispy thigh, artichoke cream, braised eringi, crispy polenta and poultry jus

Oatmeal cake with rhubarb, verveine gel and Muscat sorbet

or

Various European cheeses with condiments

Menu 5-Courses € 67,-

Slow-cooked salmon fillet with cucumber salad, beach crab-coconut emulsion, keta caviar and sesame

Grilled scallop with braised leeks, pancetta, Pernod caramel and macadamia nuts



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

Slow-cooked Poulet Noir fillet with crispy thigh, artichoke cream, braised eringi, crispy polenta and poultry jus

Oatmeal cake with rhubarb, verveine gel and Muscat sorbet

or

Various European cheeses with condiments

Menu 6-Courses € 80- | Menu 7-Courses € 93,- | Menu 8-Courses € 107,-

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 8,90 (by the glass) | **Wine pairing 5,-** (1/2 glass)

Premium wine pairing 12,- (by the glass) | **Premium wine pairing 6,-** (1/2 glass)

David's favourites 15,- (by the glass) | **David's favourites 9,-** (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 Alfred Merkelbach Riesling Spätlese 'Urziger Würzgarten', Mosel, Germany	1/2 5,00 1/1 8,90	
Oatmeal cake with rhubarb, verveine gel and Muscat sorbet	11,00	
Glass of Domaine de Bernardins Muscat de Beaumes de Venise, Rhône, France	1/2 5,00 1/1 8,90	
Bombe VINEUM © mango mousse,		
Rum cheesecake with a running passion fruit core and yoghurt sorbet	13,00	
Glass of Pfeffingen Scheurebe Spätlese 'Ungsteiner Herrenberg', Pfalz, Germany	1/2 5,00 1/1 8,90	
White chocolate panna cotta with mascarpone-hazelnut mousse,		
chocolate-coffee caramel and hazelnut & coffee ice cream	15,75	
Glass of Brunelli Recioto della Valpolicella Classico, Veneto, Italy	1/2 5,50 1/1 9,50	

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