

MENUSUGGESTIONS VINEUM per 2021-09-14

In connection with our purchasing and organisational activities, we ask that parties inform us of their menu choice(s) at least 48 hours in advance.

Groups consisting of more than 20 persons should make the same choice per course for the entire group, based on Menu A, B or C (or a six-, seven- or eight-course menu).

Of course, we take food allergies or intolerances into account...

Menu A (3-Courses choice menu, Michelin Bib Gourmand) 🍷 € 39,-

Sashimi salmon pickled in red beetroot with smoked potato cream
beetroot gel and celery leaf dressing

or

Beef steak tartare with Parmesan cheese, pine nuts, lemon
sun-dried tomatoes and green pesto

Grilled fillet of plaice with green herb mousseline, Romanesco,
chorizo gel and roasted garlic beurre blanc

or

Roast venison back with bay leaf and parsnip cannelloni filled with
venison stew, braised green cabbage and cassis gravy

(supplement: fried duck liver € 10)

Honey panna cotta with honeycomb, apricot and goat's cheese & lavender sorbet ice cream

or

Various European cheeses with condiments

Menu B (4-Courses choice menu) € 48,50

Sashimi salmon pickled in red beetroot with smoked potato cream
beetroot gel and celery leaf dressing

or

Beef steak tartare with Parmesan cheese, pine nuts, lemon
sun-dried tomatoes and green pesto

Langoustinebisque with prawn tortellini, sweet & sour fennel and tarragon oil © '21

or

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

Grilled fillet of plaice with green herb mousseline, Romanesco,
chorizo gel and roasted garlic beurre blanc

or

Roast venison back with bay leaf and parsnip cannelloni filled with
venison stew, braised green cabbage and cassis gravy

(supplement: fried duck liver € 10)

Honey panna cotta with honeycomb, apricot and goat's cheese & lavender sorbet ice cream

or

Various European cheeses with condiments

MENUSUGGESTIONS VINEUM per 2021-09-14

Menu C (5-Gangen choice menu) € 59,50

Sashimi salmon pickled in red beetroot with smoked potato cream
beetroot gel and celery leaf dressing
or

Beef steak tartare with Parmesan cheese, pine nuts, lemon
sun-dried tomatoes and green pesto

Langoustinebisque with prawn tortellini, sweet & sour fennel and tarragon oil © 21
or

Terrine of duck leg with orange root cream, sweet and sour carrot
crispy mustard and orange caramel

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

Grilled fillet of plaice with green herb mousseline, Romanesco,
chorizo gel and roasted garlic beurre blanc
or

Roast venison back with bay leaf and parsnip cannelloni filled with
venison stew, braised green cabbage and cassis gravy
(supplement: fried duck liver € 10)

Honey panna cotta with honeycomb, apricot and goat's cheese & lavender sorbet ice cream
or

Various European cheeses with condiments

Menu 6 | 6-Courses 69,50

Chef's menu, to be composed in consultation with you

Menu 7 | 7-Courses 79,50

Chef's menu, to be composed in consultation with you

Menu 8 | 8-Courses 89,50

Chef's menu, to be composed in consultation with you