

MENUSUGGESTIONS VINEUM per 2022-04-12

For 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 choicemenu, Michelin Bib Gourmand) 🍴 € 39,-

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

or

Rouleau of Gelderland poultry with cêpes
mushrooms, walnut, parmesan cheese and marjoram oil

Dutch asparagus with smoked salmon, Hoeksche young potato,
parsley, potato cracklings and beurre noisette Hollandaise sauce

or

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,-)

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

or

Various European cheeses with condiments

Menu B (4-Courses choicemenu) € 48,50

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

or

Rouleau of Gelderland poultry with cêpes
mushrooms, walnut, parmesan cheese and marjoram oil

or

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

or

Lamsnek & lamszwezerik met aubergine crème,
feta, tuinbonen, lamsconcentraat en schuim van bonenkruid

Dutch asparagus with smoked salmon, Hoeksche young potato,
parsley, potato cracklings and beurre noisette Hollandaise sauce

or

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,-)

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

or

Various European cheeses with condiments

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Menu C (5-Courses choicemenu) € 59,50

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

or

Rouleau of Gelderland poultry with cêpes
mushrooms, walnut, parmesan cheese and marjoram oil

or

Caramelised scallops with roasted corn, sweet and sour pepper, jalapeño oil and coriander

or

Lamb neck & sweetbreads with aubergine cream
feta, broad beans, lamb concentrate and foam of savory

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

Dutch asparagus with smoked salmon, Hoeksche young potato,
parsley, potato cracklings and beurre noisette Hollandaise sauce

or

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,-)

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

or

Various European cheeses with condiments

Menu 6 | 6-Courses € 69,50

Chef's favourites of the season

Menu 7 | 7-Courses € 79,50

Chef's favourites of the season

Menu 8 | 8-Courses € 89,50

Chef's favourites of the season