

MENUSUGGESTIONS VINEUM per 2022-06-22

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,-

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

or

Rouleau of Peking duck with duck breast ham,
watercress, orange gel and pomegranate dressing

Risotto al burrata: a risotto with burrata, smoked haddock
green asparagus, Trompette de la mort, morels and an oil of celery

or

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,-)

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 B (4-Courses choicemenu) € 48,50

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

or

Rouleau of Peking duck with duck breast ham,
watercress, orange gel and pomegranate dressing

or

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

or

Bresse chicken tandoori with lentils du Puy, sweet and sour turmeric,
curry gel and yoghurt-lime foam with saffron crunch © 2021

Risotto al burrata: a risotto with burrata, smoked haddock
green asparagus, Trompette de la mort, morels and an oil of celery

or

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,-)

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

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Menu C (5-Courses choicemenu) € 59,50

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

or

Rouleau of Peking duck with duck breast ham,
watercress, orange gel and pomegranate dressing

or

Sashimi tuna with tzatziki, soft shell crab in tempura,
Kalamata olive and a dressing of crab roe

or

Bresse chicken tandoori with lentils du Puy, sweet and sour turmeric,
curry gel and yoghurt-lime foam with saffron crunch © 2021

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

Risotto al burrata: a risotto with burrata, smoked haddock
green asparagus, Trompette de la mort, morels and an oil of celery

or

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,-)

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 | 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