

MENU SUGGESTIONS VINEUM per mid 2022-09

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

If you are having dinner with >6 persons, these menu suggestions apply.

Groups consisting of >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) 🍷 € 40,-

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

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



Gratinated beetroot risotto, Lady's Blue cheese
roasted yellow beetroot, smoked almonds and blueberries
or

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,-)

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

Various European cheeses with condiments

Menu B (4-Courses choice menu) € 50,-

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

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



Gratinated beetroot risotto, Lady's Blue cheese
roasted yellow beetroot, smoked almonds and blueberries
or



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

Skin-fried redfish fillet with corn biscuits, kimchi sprouts,
razor shell emulsion, sweet and sour cucumber gel and foam of Pandan rice
or

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,-)

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

Various European cheeses with condiments

SIDE per 2-4 persons € 5,-



Homemade potato fries with mayonnaise

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Menu C (5-Courses choice menu) € 62,50

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

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

Grilled scallop with squid, a crème of green curry, water chestnut and chilli oil
or

 Gratinated beetroot risotto, Lady's Blue cheese
roasted yellow beetroot, smoked almonds and blueberries

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

Skin-fried redfish fillet with corn biscuits, kimchi sprouts,
razor shell emulsion, sweet and sour cucumber gel and foam of Pandan rice
or

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,-)

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

Various European cheeses with condiments

Menu 6 | 6-Courses € 75,-

Chef's favourites of the season

Menu 7 | 7-Courses € 87,50

Chef's favourites of the season

Menu 8 | 8-Courses € 100,-

Chef's favourites of the season

SIDE per 2-4 persons € 5,-

 Homemade potato fries with mayonnaise