

MENU SUGGESTIONS VINEUM per 2023-01-25

Groups of more than 6 persons are requested to inform us of their menu choice(s) at least 48 hours in advance.
If you are having dinner with more than 6 persons, you have the option to choose between the below menu suggestions.

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).

We of course take food allergies or intolerances into account.

Menu A (3-Courses choice menu, Michelin Bib Gourmand) 🍷 € 40,-

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

or

Glazed Pulled-Pork, crispy pork belly with creamy corn cream,
chipotle, coriander and tortilla chips

Poached skrei fillet with "ongehutse pot" and braised meat sauce *

* or mustard *beurre blanc*

or

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

(supplement: pan-fried duck liver € 10,-)

Oatmeal cake with rhubarb, verveine gel and Muscat sorbet

or

Various European cheeses with condiments

Menu B (4-Courses choice menu) € 53,-

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

or

Glazed Pulled-Pork, crispy pork belly with creamy corn cream,
chipotle, coriander and tortilla chips

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

or

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

Poached skrei fillet with "ongehutse pot" and braised meat sauce *

* or mustard *beurre blan*

or

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

(supplement: pan-fried duck liver € 10,-)

Oatmeal cake with rhubarb, verveine gel and Muscat sorbet

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) € 67,-

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

Glazed Pulled-Pork, crispy pork belly with creamy corn cream,
chipotle, coriander and tortilla chips

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

Rouleaux of confit de canard & duck liver,
with pumpkin-orange cream, smoked almond and oregano beurre blanc

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

Poached skrei fillet with "ongehutse pot" and braised meat sauce *
* or mustard beurre blanc
or

Slow-cooked Poulet Noir fillet with crispy thigh,
artichoke cream, braised eringi, crispy polenta and poultry jus
(supplement: pan-fried duck liver € 10,-)

Oatmeal cake with rhubarb, verveine gel and Muscat sorbet
or

Various European cheeses with condiments

Menu 6 | 6-Courses € 80,-

Chef's favourites of the season


Menu 7 | 7-Courses € 93,-

Chef's favourites of the season

Menu 8 | 8-Courses € 107,-

Chef's favourites of the season

SIDE per 2-4 persons € 5,-

 Homemade potato fries with mayonnaise