

## MENU SUGGESTIONS VINEUM per 2023-04-12

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,-


Marinated mackerel fillet with Ube cream,  
kohlrabi kimchi, prawn dumplings and kimchi vinaigrette

or

Steak tartare of beef with frothy épouisses,  
salad of kale and a dressing of smoked wild garlic

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Dutch asparagus "à la flamande" with smoked salmon \*

\* or with ham or vegetarian 

or

Grilled diamond tenderloin with olive powder, cauliflower-Comté cream,  
pearl barley, sage oil and gravy with caramelised onion

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

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Dutch strawberries with sponge fingers, vanilla, Champagne and strawberry sorbet

or

Various European cheeses with condiments

### Menu B (4-Courses choice menu) € 53,-

Marinated mackerel fillet with Ube cream,  
kohlrabi kimchi, prawn dumplings and kimchi vinaigrette


or

Steak tartare of beef with frothy épouisses,  
salad of kale and a dressing of smoked wild garlic

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Scallop with a cream of cockles, smoked paprika oil and roasted corn

or

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

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Dutch asparagus "à la flamande" with smoked salmon \*

\* or with ham or vegetarian 

or

Grilled diamond tenderloin with olive powder, cauliflower-Comté cream,  
pearl barley, sage oil and gravy with caramelised onion

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


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Dutch strawberries with sponge fingers, vanilla, Champagne and strawberry sorbet

or

Various European cheeses with condiments

### SIDE per 2-4 persons € 5,-

 Homemade potato fries with mayonnaise

Please inform us of any dietary requirements or allergies before ordering

## MENU SUGGESTIONS VINEUM per 2023-04-12


### Menu C (5-Courses choice menu) € 67,-

Marinated mackerel fillet with Ube cream,  
kohlrabi kimchi, prawn dumplings and kimchi vinaigrette  
or


Steak tartare of beef with frothy épouses,  
salad of kale and a dressing of smoked wild garlic  
\*\*\*

Scallop with a cream of cockles, smoked paprika oil and roasted corn  
or

Asparagus flan with Ibérico ham,  
pickled egg yolk, parsley oil and a dressing with Morilles  
\*\*\*

 Tagliatelle with fresh truffle, cream, rocket cress & Parmesan cheese © 2014  
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Dutch asparagus "à la flamande" with smoked salmon \*

\* or with ham or vegetarian   
or

Grilled diamond tenderloin with olive powder, cauliflower-Comté cream,  
pearl barley, sage oil and gravy with caramelised onion  
(supplement: pan-fried duck liver € 10,-)  
\*\*\*

Dutch strawberries with sponge fingers, vanilla, Champagne and strawberry 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

Please inform us of any dietary requirements or allergies before ordering