

MENU SUGGESTIONS VINEUM per 2023-09-06

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,-

Galantine of prawn & hake, seaweed,
focaccia with crispy nori and cucumber-saké dressing

or

✓ Crèmeux of Epoisses de Bourgogne with Granny Smith apple,
crumble of cepes, mini truffle pancakes and sherry vinegar dressing

Skin fried sea bream fillet with parsnip orange crème,
lentils du Puy, sweet and sour fennel and sauce of Dutch shrimps

or

Bavette à la Rendang

with sticky rice, peanut crème, sambal beans and Djeroek Purut sauce

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

Panna cotta of corn with a terrine of polenta & salted Dulce de Leche,
corn praline & popcorn ice cream

or

Various European cheeses with condiments

Menu B (4-Courses choice menu) € 53,-

Galantine of prawn & hake, seaweed,
focaccia with crispy nori and cucumber-saké dressing

or

✓ Crèmeux of Epoisses de Bourgogne with Granny Smith apple,
crumble of cepes, mini truffle pancakes and sherry vinegar dressing

Baked scallop with Boudin Noir, nashi pear "hete bliksem",
chicharrón and cognac caramel

or

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

Skin fried sea bream fillet with parsnip orange crème,
lentils du Puy, sweet and sour fennel and sauce of Dutch shrimps

or

Bavette à la Rendang

with sticky rice, peanut crème, sambal beans and Djeroek Purut sauce

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

Panna cotta of corn with a terrine of polenta & salted Dulce de Leche,
corn praline & popcorn 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) € 67,-

Galantine of prawn & hake, seaweed,
focaccia with crispy nori and cucumber-saké dressing
or

✓ Crèmeux of Epoisses de Bourgogne with Granny Smith apple,
crumble of cepes, mini truffle pancakes and sherry vinegar dressing

Baked scallop with Boudin Noir, nashipe pear "hete bliksem",
chicharrón and cognac caramel
or

Carpaccio of langoustine with a rouleau of Pata Negra & duck liver,
apricot-Sauternes' gel and tarragon dressing

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

Skin fried sea bream fillet with parsnip orange crème,
lentils du Puy, sweet and sour fennel and sauce of Dutch shrimps
or

Bavette à la Rendang
with sticky rice, peanut crème, sambal beans and Djeroek Purut sauce
(supplement: pan-fried duck liver € 10,-)

Panna cotta of corn with a terrine of polenta & salted Dulce de Leche,
corn praline & popcorn ice cream
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

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