

MENU SUGGESTIONS VINEUM per 2024-06-26

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.

BITES (Additional to be added to menus below)

Scallop ceviche with Gohan Desuyo, olive oil and lime juice	1/1 16,50
Pata Negra ham (Paleta Bellota Carrasco) 50 grams	1/1 14,95
Secreto 07 dry aged cured beef meat (Rubia Gallega) 50 grams	1/1 16,95
Chicken & vegetables gyoza with dumpling sauce & sambal (six)	1/1 11,95

Menu A (3-Courses choice menu, Michelin Bib Gourmand) 🍷 € 45,-

Young mackerel ceviche, leche de tigre with passion fruit, jalapeno, avocado crème and crunch of Hoeksche quinoa and coriander oil
or

Irish diamond fillet tataki with ponzu gel, crispy garlic, marinated tofu and soy-sesame dressing

Grilled plaice fillet with mussels, saffron risotto, turnip and mussel foam *

* can also be served without mussels and mussel foam, in which case we serve the dish with saffron foam
or

Sautéed magret de canard with candied leeks, rösti, epoisses crème and sauce of figs & aceto balsamico
(supplement: pan-fried duck liver € 10,-)

Pavlova with verbena, vanilla cream, Dutch strawberries and pink pepper ice cream
or

Various European cheeses with condiments

Menu B (4-Courses choice menu) € 55,-

Young mackerel ceviche, leche de tigre with passion fruit, jalapeno, avocado crème and crunch of Hoeksche quinoa and coriander oil
or

Irish diamond fillet tataki with ponzu gel, crispy garlic, marinated tofu and soy-sesame dressing

Sashimi tuna (marinated in spicy tomato), green cherry tomatoes in tarragon, aduki and green gazpacho
or

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

Grilled plaice fillet with mussels, saffron risotto, turnip and mussel foam *
* can also be served without mussels and mussel foam, in which case we serve the dish with saffron foam
or

Sautéed magret de canard with candied leeks, rösti, epoisses crème and sauce of figs & aceto balsamico
(supplement: pan-fried duck liver € 10,-)

Pavlova with verbena, vanilla cream, Dutch strawberries and pink pepper 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) € 69,50

Young mackerel ceviche, leche de tigre with passion fruit, jalapeno, avocado crème and crunch of Hoeksche quinoa and coriander oil
or

Irish diamond fillet tataki with ponzu gel, crispy garlic, marinated tofu and soy-sesame dressing

Sashimi tuna (marinated in spicy tomato), green cherry tomatoes in tarragon, aduki and green gazpacho
or

Slow-cooked leg of lamb with foam of smoked feta, caramelised olive, pickled lemon and aubergine crème

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

Grilled plaice fillet with mussels, saffron risotto, turnip and mussel foam *
* can also be served without mussels and mussel foam, in which case we serve the dish with saffron foam
or

Sautéed magret de canard with candied leeks, rösti, epoisses crème and sauce of figs & aceto balsamico (supplement: pan-fried duck liver € 10,-)

Pavlova with verbena, vanilla cream, Dutch strawberries and pink pepper ice cream
or

Various European cheeses with condiments

Menu 6 | 6-Courses € 82,50

Chef's favourites of the season

Menu 7 | 7-Courses € 95,-

Chef's favourites of the season

Menu 8 | 8-Courses € 109,50


Chef's favourites of the season

Menu 10 years VINEUM | 10-Courses (served in 6-courses) € 99,95

Chef's favourites for our 10th anniversary – only per table in July/ August/ September

Please inform us of any dietary requirements or allergies before ordering

SIDE per 2-4 persons € 5,-

 Homemade potato fries with mayonnaise