

## MENU SUGGESTIONS VINEUM per 2024-10-08

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 15,95
Secreto 07 dry aged cured beef meat (Rubia Gallega) 50 grams	1/1 17,95
Chicken & vegetables gyoza with dumpling sauce & sambal (six)	1/1 12,95

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

Coffee-cured cod with Sherry-soaked apple, hazelnut emulsion and apple-hazelnut dressing

or

Fowl & black olive galantine

with San Daniele Prosciutto, sage oil and Pecorino sauce

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Teriyaki lacquered Norway haddock with sushi rice, ube cream, shiitake and wasabi beurre blanc

or

Slow-cooked beef brisket

with Pommes Hasselback, corn cream and smoked plum sauce

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

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White chocolate-avocado cream

with raspberry, coconut-lime sorbet and margarita dressing

or

Various European cheeses with condiments

### Menu B (4-Courses choice menu) € 55,-

Coffee-cured cod with Sherry-soaked apple, hazelnut emulsion and apple-hazelnut dressing

or

Fowl & black olive galantine

with San Daniele Prosciutto, sage oil and Pecorino sauce

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

or

Crispy fried pork belly with carrot fudge, buckwheat and a foam of Madras spices

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Teriyaki lacquered Norway haddock with sushi rice, ube cream, shiitake and wasabi beurre blanc

or

Slow-cooked beef brisket

with Pommes Hasselback, corn cream and smoked plum sauce

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

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White chocolate-avocado cream

with raspberry, coconut-lime sorbet and margarita dressing

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

Coffee-cured cod with Sherry-soaked apple,  
hazelnut emulsion and apple-hazelnut dressing

or

Fowl & black olive galantine  
with San Daniele Prosciutto, sage oil and Pecorino sauce


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Thinly sliced scallops with Cévennes onion compote,  
Gruyere cheese crouton and French onion soup foam

or

Crispy fried pork belly with carrot fudge, buckwheat and a foam of Madras spices

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

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Teriyaki lacquered Norway haddock with sushi rice,  
ube cream, shiitake and wasabi beurre blanc

or

Slow-cooked beef brisket  
with Pommes Hasselback, corn cream and smoked plum sauce  
(supplement: pan-fried duck liver € 10,-)

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White chocolate-avocado cream  
with raspberry, coconut-lime sorbet and margarita dressing

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 and October is the last month to try this (dinner)

Please inform us of any dietary requirements or allergies before ordering

**SIDE per 2-4 persons € 5,-**

 Homemade potato fries with mayonnaise