

MENU SUGGESTIONS VINEUM per 2025-01-22

For groups of more than 6 people, we ask that you communicate their menu choice(s) to us at least 48 hours in advance.

Between 7 and 19 people? You are free to choose from the menu suggestions below.

20 persons or more? In that case, we ask you to make one joint choice per course for the entire party, based on Menu A, B or C (or a menu of six, seven or eight courses).

Naturally, we take food allergies and intolerances into account.

BITES (Additional to be added to menus below)

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| Scallop ceviche with Gohan Desuyo, olive oil and lime juice | 1/1 16,50 |
| Baeri caviar <small>(10 grams)</small> with blini's and crème fraîche | 1/1 49,95 |
| 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) 🍷 € 47,50

Thai fish pate with slow-cooked pulpo,
coriander oil and a nam pla dressing

or

Terrine of gently cooked pork neck with cepes
spinach flan, crispy bundle mushroom, egg yolk cream and Cognac vinaigrette

Poached Skrei fillet with coussoulet of lentils du Puy
stewed kale and a foam of Bouillabaisse with lovage oil

or

Blank veal rump cap lacquered with maple syrup & Jus de veau
with parsnip, grilled red onion, green pesto crème and citrus gravy

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

Lychee cremeux with a core of apricot
cardamom cake, rose gel and Champagne sorbet ice cream

or

Various European cheeses with condiments

Please inform us of any dietary requirements or allergies before ordering

SIDE per 2-4 persons € 5,-



Homemade potato fries with mayonnaise

Menu B (4-Courses choice menu) € 59,95


Thai fish pate with slow-cooked pulpo,
coriander oil and a nam pla dressing

or

Terrine of gently cooked pork neck with cepes
spinach flan, crispy bundle mushroom, egg yolk cream and Cognac vinaigrette

Rouleau of tuna, leek and nori
thinly shaved fennel, creamy Ponzu sauce and Shizo oil

or

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

Poached Skrei fillet with coussoulet of lentils du Puy
stewed kale and a foam of Bouillabaisse with lovage oil

or

Blank veal rump cap lacquered with maple syrup & Jus de veau
with parsnip, grilled red onion, green pesto crème and citrus gravy
(supplement: pan-fried duck liver € 10,-)

Lychee cremeux with a core of apricot
cardamom cake, rose gel and Champagne sorbet ice cream

or

Various European cheeses with condiments

Menu C (5-Courses choice menu) € 75,-

Thai fish pate with slow-cooked pulpo,
coriander oil and a nam pla dressing


or

Terrine of gently cooked pork neck with cepes
spinach flan, crispy bundle mushroom, egg yolk cream and Cognac vinaigrette

Rouleau of tuna, leek and nori
thinly shaved fennel, creamy Ponzu sauce and Shizo oil

or

Cannelloni of confit duck leg, duck liver & chestnut
with braised green cabbage and a winter broth of duck

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

Poached Skrei fillet with coussoulet of lentils du Puy
stewed kale and a foam of Bouillabaisse with lovage oil

or

Blank veal rump cap lacquered with maple syrup & Jus de veau
with parsnip, grilled red onion, green pesto cream and citrus gravy
(supplement: pan-fried duck liver € 10,-)

Lychee cremeux with a core of apricot
cardamom cake, rose gel and Champagne sorbet ice cream

or


Various European cheeses with condiments

Menu 6-Courses € 89,95 | Menu 7-Courses € 105,- | Menu 8-Courses € 119,95

Chef's favourites of the season

Please inform us of any dietary requirements or allergies before ordering

SIDE per 2-4 persons € 5,-

 Homemade potato fries with mayonnaise