




BITES

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

STARTERS


Rouleau of pickled Norwegian salmon with beetroot, horseradish, blood orange-Sakura cream and chervil oil	1/2 11,00 1/1 16,95	
Yukhoe (Korean steak tartare), with sushi rice, daikon and Kimchi sorbet ice cream	1/2 11,00 1/1 16,95	
Lobster crème brûlée with marinated sashimi tuna, radish varieties, cornbread and carrot miso	1/2 16,25 1/1 27,50	
Duck liver, apple and Dolce Zero marbré, brioche, calvados and candied hazelnut	1/2 17,50 1/1 29,95	
Oysters "Huitres Creuses d' Zeelande" (6 pieces)	1/2 16,95 1/1 33,00	
Two with separately served lemon, red wine vinegar and shallots		
Two with ginger foam, sweet and sour marinated cucumber and crushed ice of gin & tonic © 2015		
Two à la carbonara VINEUM © 2024		

SECOND STARTERS


 Tagliatelle with fresh truffle, cream, rocket cress & Parmesan cheese © 2014	1/2 11,00 1/1 16,95 2/1 25,95	
Dutch asparagus, smoked eel* & 62-degree egg yolk, potato foam, Sambai and parsley oil	1/2 12,50 1/1 19,95 2/1 35,00	
<i>* also possible with lamb ham instead of smoked eel</i>		
Veal sweetbread crepinette with salsify, sage, pancetta, gel of Sherry vinegar & sage butter	1/2 16,25 1/1 27,50 2/1 42,50	

MAIN COURSES

FISH

Fried redfish fillet with squid, pea-mint cream, gnocchi and beurre blanc with yoghurt & mint	1/2 16,50 1/1 27,95	
Poached lemon sole charrol, cauliflower, Nameko mushroom, pearl barley and Mornay sauce	1/2 25,00 1/1 45,00	

MEATS

Magret de canard with potato millefeuille, celeriac-Roquefort cream, pear and green pepper sauce (supplement: pan-fried duck liver € 10,-)	1/2 16,50 1/1 27,95	
Tournedos Rossini (Beef tenderloin with duck liver, fresh truffle, crouton and Madeira)	1/2 26,25 1/1 47,50	

SIDES

 Homemade potato fries with mayonnaise	5,-	
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Please inform us of any dietary requirements or allergies before ordering

MENU VINEUM

Lunch menu 2-Courses € 39,95

(starter and main course)



Lunch menu 3-Courses € 47,50 | Michelin Bib Gourmand menu € 47,50

These dishes are part of our Michelin Bib Gourmand menu, consisting of 3-courses (starter-main course-dessert together for € 45,- p.p.)

Menu 4-Courses € 59,95

Rouleau of pickled Norwegian salmon with beetroot, horseradish, blood orange-Sakura cream and chervil oil



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

Magret de canard with potato millefeuille, celeriac-Roquefort cream, pear and green pepper sauce
(supplement: pan-fried duck liver € 10,-)

Charlotte cake with rhubarb compote, Dutch strawberry, strawberry yoghurt ice cream and hibiscus syrup
or

Various European cheeses with condiments

Menu 5-Courses € 75,00

Rouleau of pickled Norwegian salmon with beetroot, horseradish, blood orange-Sakura cream and chervil oil

Dutch asparagus, smoked eel* & 62-degree egg yolk, potato foam, Sambai and parsley oil

* also possible with lamb ham instead of smoked eel



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

Magret de canard with potato millefeuille, celeriac-Roquefort cream, pear and green pepper sauce
(supplement: pan-fried duck liver € 10,-)

Charlotte cake with rhubarb compote, Dutch strawberry, strawberry yoghurt ice cream and hibiscus syrup
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

WINE VINEUM

Select from our exquisite wine list in consultation with us, or allow us to delight you with one (or more) of the following options...

Wine pairing 9,- (by the glass) | **Wine pairing 5,-** (1/2 glass)



Premium wine pairing 12,50 (by the glass) | **Premium wine pairing 7,50** (1/2 glass)

David's favourites 15,- (by the glass) | **David's favourites 9,-** (1/2 glass)

Coravin wine pairing custom made for your choice

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DESSERTS

Various European cheeses with condiments	1/2 11,00 1/1 16,95	
Glass of 2021 Equipo Navazos Pedro Ximénez 'Casa del Inca', Jerez, España	1/2 5,00 1/1 8,90	
Glass of N.V. Henri Giraud Ratafia Champenois 'Solera 90-16', Champagne, France	1/2 9,00 1/1 15,00	
5 glasses, 5 cheeses © 2014	1/2 12,00 1/1 19,95	
Glass of M.V. Joliette (Clos Joliette) Petit Manseng, Jurançon, France	1/2 17,50 1/1 32,50	
Various scoops of homemade (sorbet) ice cream (Per quenelle)	3,00	
Charlotte cake with rhubarb compote, Dutch strawberry, strawberry yoghurt ice cream and hibiscus syrup	11,00	
Glass of Domaine Dubreuil Bugey-Cerdon 'Cuvée Meryen', Savoie, France	1/2 5,00 1/1 8,90	
Glass of 2023 Schätzel Riesling Kabinett, Rheinhessen, Deutschland	1/2 7,50 1/1 12,00	
Chocolate X orange	13,00	
Glass of N.V. Pierre Gaillard Banyuls 'Robert Pages', Rhône, France	1/2 7,50 1/1 12,00	
Glass of 2008 T. Bussola Recioto della Valpolicella Classico 'T.B.', Veneto, Italia	1/2 9,00 1/1 15,00	
Omelette Sibérienne with whiskey, Tonka bean & cream	15,75	
Glass of Sinols Garnatxa 'Solera', Emporda, España	1/2 5,00 1/1 8,90	
Glass of Curatolo Arini Marsala Riserva Superiore 10 Years Old, Marsala, Italia	1/2 7,50 1/1 12,00	
Glass of Curatolo Arini Marsala Riserva Superiore 20 Years Old, Marsala, Italia	1/2 9,00 1/1 15,00	

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