

## MENU SUGGESTIONS VINEUM per 2025-04-02

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)

Scallop ceviche with Gohan Desuyo, olive oil and lime juice	1/1 16,50
Baeri caviar (10 grams) 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

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

or

Yukhoe (Korean steak tartare), with sushi rice, daikon and Kimchi sorbet ice cream

\*\*\*

Fried redfish fillet with squid, pea-mint cream, gnocchi and beurre blanc with yoghurt & mint

or

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

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

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

or

Yukhoe (Korean steak tartare),  
with sushi rice, daikon and Kimchi sorbet ice cream

\*\*\*

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

or

Dutch asparagus, lamb ham & 62-degree egg yolk,  
potato foam, Sambai and parsley oil

\*\*\*

Fried redfish fillet with squid,  
pea-mint cream, gnocchi and beurre blanc with yoghurt & mint

or

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 C (5-Courses choice menu) € 75,-

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

or

Yukhoe (Korean steak tartare),  
with sushi rice, daikon and Kimchi sorbet ice cream


\*\*\*

Lobster crème brûlée with marinated sashimi tuna,  
radish varieties, cornbread and carrot miso

or

Dutch asparagus, lamb ham & 62-degree egg yolk,  
potato foam, Sambai and parsley oil

\*\*\*

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

\*\*\*

Fried redfish fillet with squid,  
pea-mint cream, gnocchi and beurre blanc with yoghurt & mint

or

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

Please inform us of any dietary requirements or allergies before ordering

**SIDE per 2-4 persons € 5,-**

 Homemade potato fries with mayonnaise