




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 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

STARTERS


Young mackerel ceviche, leche de tigre with passion fruit, jalapeno, avocado crème and crunch of Hoeksche quinoa and coriander oil	1/2 11,00 1/1 16,95	
Irish diamond fillet tataki with ponzu gel, crispy garlic, marinated tofu and soy-sesame dressing	1/2 11,00 1/1 16,95	
Sashimi tuna (marinated in spicy tomato) with raw langoustine, green cherry tomatoes in tarragon, aduki and green gazpacho	1/2 15,00 1/1 25,50	
Duck liver & rilette of prosciutto with a tartelette of onion, orange & fennel seeds with carrot-orange gel and pickled mustard seed	1/2 16,25 1/1 27,50	
Oysters "Huitres Creuses d' Zeelande" (6 pieces) 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 with Champagne gel and elderflower-honey vinaigrette	1/2 16,00 1/1 32,00	

SECOND STARTERS


 Tagliatelle with fresh truffle, cream, rocket cress & Parmesan cheese © 2014	1/2 11,00 1/1 16,95 2/1 25,95
Slow-cooked leg of lamb with foam of smoked feta, caramelised olive, pickled lemon and aubergine crème	1/2 11,50 1/1 17,50 2/1 31,50
Sous-vide cooked monkfish fillet with celeriac crème, parsley gel, deep-fried celeriac and XO sauce	1/2 15,50 1/1 25,95 2/1 45,00

MAIN COURSES

FISH

Grilled plaice fillet with mussels, saffron risotto, turnip and mussel foam * <i>* can also be served without mussels and mussel foam, in which case we serve the dish with saffron foam</i>	1/2 15,50 1/1 25,95	
Poached halibut fillet with smoked eel, pea crème, mashed potatoes, salsa verde, white asparagus and egg yolk gel	1/2 22,50 1/1 39,95	

MEATS

Sautéed magret de canard with candied leeks, rösti, epoisses crème and sauce of figs & aceto balsamico (supplement: pan-fried duck liver € 10,-)	1/2 15,50 1/1 25,95	
Brazilian beef tenderloin sautéed in butter with truffle polenta duxelles of mushrooms and Madeira jus (supplement: pan-fried duck liver € 10,-)	1/2 22,50 1/1 39,95	

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 € 35,-

(starter and main course)

Lunch menu 3-Courses € 45,-

Michelin Bib Gourmand menu € 45,-

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 € 55,-

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



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

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 5-Courses € 69,50

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

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



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

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-Courses € 82,50 | Menu 7-Courses € 95,- | Menu 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

WINE VINEUM

Choose (in consultation with us) from our beautiful wine list, or let us surprise you with one (or more) of the following possibilities...

Wine pairing 8, 90 (by the glass) | **Wine pairing** 5,- (1/2 glass)

Premium wine pairing 12,- (by the glass) | **Premium wine pairing** 6,- (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 9,00 1/1 15,75	
Glass of Vintage Port, Douro, Portugal	1/2 7,50 1/1 12,00	
5 glasses to accompany your 5 cheeses © 2014	1/2 11,00 1/1 19,95	
Various scoops of homemade (sorbet) ice cream (Per quenelle)	3,00	
Glass of 2022 Azienda Agricola Scagliola Sansi, Moscato d'Asti Volo di Farfalle, Italia	1/2 5,00 1/1 8,90	
Pavlova with verbena, vanilla cream, Dutch strawberries and pink pepper ice cream	11,00	
Glass of 2021 Schätzel Riesling Kabinett, Nierstein, Rheinhessen, Deutschland	1/2 7,50 1/1 12,00	
Melon-saké soup filled with curd, melon, basil oil and Pata Negra ice cream	13,00	
Glass of 2021 Château des Arroucats Sainte-Croix-du-Mont Doux, Bordeaux, France	1/2 5,00 1/1 8,90	
Cherries from the Hoeksche Waard with oreo parfait, panna cotta of manjari chocolate, dulce de leche and smoked milk froth	15,75	
Glass of 2021 M. Chapoutier Banyuls 'Bila Haut', Roussillon, France	1/2 7,50 1/1 12,00	
Glass of 2020 Bolla Recioto della Valpolicella Classico, Veneto, Italia	1/2 9,00 1/1 15,00	

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