




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


Coffee-cured cod with Sherry-soaked apple, hazelnut emulsion and apple-hazelnut dressing	1/2 11,00 1/1 16,95	
Fowl & black olive galantine with San Daniele Prosciutto, sage oil and Pecorino sauce	1/2 11,00 1/1 16,95	
Dry aged hamachi (Dutch Yellowtail Kingfish) with citrus marinated North Sea crab, kohlrabi salad, burnt lemon and dashi & tarragon dressing	1/2 15,00 1/1 25,50	
Thinly sliced beef & duck liver rouleau with roasted onion powder, sweet and sour red onion gel and 14-year-old Aceto Balsamico vinegar	1/2 16,25 1/1 27,50	
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
Crispy fried pork belly with carrot fudge, buckwheat and a foam of Madras spices	1/2 11,25 1/1 17,50 2/1 32,50
Thinly sliced scallops with Cévennes onion compote, Gruyere cheese crouton and French onion soup foam	1/2 12,50 1/1 19,95 2/1 35,00

MAIN COURSES

FISH

Teriyaki lacquered Norway haddock with sushi rice, ube cream, shiitake and wasabi beurre blanc	1/2 15,50 1/1 25,95	
Pan-fried turbot on the bone with smoked eel, hand-rolled couscous, cauliflower-chèvre crème and cockles sauce	1/2 25,00 1/1 45,00	

MEATS

Slow-cooked beef brisket with Pommes Hasselback, corn cream and smoked plum sauce (supplement: pan-fried duck liver € 10,-)	1/2 15,50 1/1 25,95	
Brazilian beef tenderloin sautéed in butter with truffle polenta, mushrooms duxelles and Madeira sauce (supplement: pan-fried duck liver € 10,-)	1/2 25,00 1/1 45,00	

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,-

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



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

Slow-cooked beef brisket

with Pommes Hasselback, corn cream and smoked plum sauce

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

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

or

Various European cheeses with condiments

Menu 5-Courses € 69,50

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

Thinly sliced scallops with Cévennes onion compote,

Gruyere cheese crouton and French onion soup foam



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

Slow-cooked beef brisket

with Pommes Hasselback, corn cream and smoked plum sauce

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

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

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

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** 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 9,00 1/1 15,75	
Glass of 2021 Equipo Navazos Pedro Ximénez 'Casa del Inca', Jerez, España	1/2 5,00 1/1 8,90	
Glass of N.V. Quinta do Vallado 10 Years Old Tawny Port, Douro, Portugal	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	
5 glazen bij de 5 kazen © 2014	1/2 12,00 1/1 19,95	
Various scoops of homemade (sorbet) ice cream (Per quenelle)	3,00	
Glass of Domaine Dubreuil Bugey-Cerdon 'Cuvée Meryen', Savoie, France	1/2 5,00 1/1 8,90	
Glass of 2023 Schloss Lieser Riesling Kabinett 'Piesporter Goldtröpfchen', Mosel, Deutschl.	1/2 7,50 1/1 12,00	
Fresh truffle ice cream (Per quenelle)	5,00	
Glass of 2021 Domaine Mazilly Hautes-Côtes de Beaune Blanc 'La Perrière', Bourgogne, France ❤️❤️	1/2 8,00 1/1 13,95	
White chocolate-avocado cream		
with raspberry, coconut-lime sorbet and margarita dressing	11,00	
Glas 2022 Az. Agr. Scagliola Sansi, Moscato d'Asti Volo di Farfalle, Italia	1/2 5,00 1/1 8,90	
Banana caramel cake with peanut ganache, banana cream and peanut ice cream	13,00	
Glas 2021 Château des Arroucats Sainte-Croix-du-Mont Doux, Bordeaux, France	1/2 5,00 1/1 8,90	
Glas 2021 Oremus Furmint 'Late Harvest', Tokaj, Hungary	1/2 7,50 1/1 12,00	
Glas 2022 Domaine de Bernardins Muscat de Beumes de Venise, Rhône, France	1/2 9,00 1/1 15,00	
Tiramisu millefeuille with fresh truffle ice cream and olive oil	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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