




BITES

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

STARTERS


Thai fish pate with slow-cooked pulpo, coriander oil and a nam pla dressing	1/2 11,00 1/1 16,95	
Terrine of slow cooked pork neck with cepes spinach flan, crispy bundle mushroom, egg yolk cream and Cognac vinaigrette	1/2 11,00 1/1 16,95	
Rouleau of tuna, leek and nori with langoustine in aspic thinly shaved fennel, creamy Ponzu sauce and Shizo oil	1/2 15,00 1/1 25,50	
Steak tartare of beef bavette with Baeri caviar ^(5 grams) oyster crème, crispy sourdough bread, Sambai & chives	1/2 22,50 1/1 39,95	
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 à la carbonara VINEUM © 2024	1/2 16,95 1/1 33,00	

SECOND STARTERS


 Tagliatelle with fresh truffle, cream, rocket cress & Parmesan cheese © 2014	1/2 11,00 1/1 16,95 2/1 25,95
Cannelloni of confit duck leg, duck liver & chestnut with braised green cabbage and a savory duck broth	1/2 12,50 1/1 19,95 2/1 35,00
Caramelised scallops with glass noodles, edamame and a gratin crème of Mirin & Comté cheese	1/2 11,75 1/1 21,50 2/1 31,95

MAIN COURSES

FISH

Poached Skrei fillet with cassoulet of lentils du Puy stewed kale and a foam of Bouillabaisse with lovage oil	1/2 16,50 1/1 27,95	
Skin fried sea bass fillet with Dutch shrimps potato mousseline, green asparagus, chanterelle and Dutch shrimp sauce	1/2 25,00 1/1 45,00	

MEATS

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,-)	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,-
---	-----

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

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



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

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 5-Courses € 75,-

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

Terrine of gently cooked pork neck with cepes

spinach flan, crispy bundle mushroom, egg yolk cream and Cognac vinaigrette



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

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 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

Please inform us of any dietary requirements or allergies before ordering

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	
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	
Lychee cremeux with a core of apricot cardamom cake, rose gel and Champagne sorbet ice cream	11,00	
Glass of 2023 Schätzel Riesling Kabinett, Rheinhessen, Deutschland	1/2 7,50 1/1 12,00	
Chocolate X mint	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	
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	

Please inform us of any dietary requirements or allergies before ordering