

CUISINIER
HUIZE MOLENAAR
SINDS 1892

Menu Jacob Molenaar

Autumn 2019

(Starter)

Dutch Veal | Shi-take | Nori | Soy

*Cave des Grands Crus Blancs, Mâcon-Loché, 2017 à € 37,00 per bottle
Weingut Claes Spätburgunder, Blanc de Noir, 2016 à € 41,50 per bottle*

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(Soup)

Soto | Vegetables

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(Second starter)

Gratin | Shellfish | Wezenspyk

*Domaine Fernand Engel, Pinot Gris Réserve, 2016 à € 37,00 per bottle
Tenuta La Giustiniana, Gavi di Gavi, 2018 à € 41,50 per bottle*

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(Main course)

Crispy Canneloni | Quail | Cherry Jus

*Salcheto, Chianti Biskero, 2017 à € 37,00 per bottle
Château Durfort-Vivens, Cru Classé, Margaux, 2008 à € 78,50 per bottle*

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(Cheese)

International cheese Platter

*Chateau Gravas, Sauternes, 2014 (375 ml) à € 41,50 per bottle
Domaine Leflaive, Mâcon Verzé 2016 à € 75,00 per bottle*

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(Dessert)

Pear | Pure Chocolate | Lime

*Massimo Di Lenardo Vineyards, Friuli 2014, (500 ml) à € 41,50 per bottle
Château de Lauriga, Grenat de Rivesaltes, 2016 à € 51,50 per bottle*

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*The price of the 'Jacob Molenaar' menu is € 47.50 for 3 courses, € 61.00 for 4 courses and € 69.50 for 5 courses.
The prices are excluding VAT. The third course, the second starter, can be replaced by a spoom, before the main course.
During the spoom we can change the seating arrangement. Our sommelier carefully selects a wine package which suits the menu, the
number of courses and your budget. In consultation with the sommelier, you can also choose your own wines.
For the total price of your dinner, please refer to the reservation overview.*