

CUISINIER
HUIZE MOLENAAR
SINDS 1892

Menu du Cuisinier

(Cold starter)

Veal Tartare | Classic | Truffle | Spicy | Hen-egg | Aioli

Maison Louis Latour, Grand Ardèche 2014 à € 35,00 per bottle
Monte del Fra, Custoza Superiore Cà del Magro, 2016 à € 37,00 per bottle

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(Soup)

Eastern Scheldt Bisque

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(Second starter)

Scallop | Fennel | Saffron

Reichsrat Von Buhl, Weissburgunder, 2016 à € 37,00 per bottle
Chablis 'Alain Pautré', 2017 à € 49,50 per bottle

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(Third starter)

Barbary Duck | Orange | Bok Choy

Prieuré Sainte Croix, Pinot Noir, 2016 à € 37,00 per bottle
Moric Hausmarke Rot, Burgenland, 2015 à € 41,00 per bottle

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(Main course)

Dutch Beef Tenderloin | Foie gras | Haricots | Madeira

Stefano Accordini, Valpolicella Classico Superiore
Ripasso Acinatico, 2016 à € 45,00 per bottle
Château Beychevelle, Grand-Cru Classé, Saint-Julien,
Grand Vin, 2008 à € 120,00 per bottle

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(Cheese platter)

Netherlands | Belgium | Italy | France | England

Château de Lauriga, Grenat de Rivesaltes, 2016 à € 51,50 per bottle
Domaine Leflaive, Mâcon Verzé 2016 à € 75,00 per bottle

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(Dessert)

Chocolate Extasy

Bodegas Alvéar, Pedro Ximenez, Solera, 1927 à € 45,00 per bottle
Chateau Graves, Sauternes, 2014 (375 ml) à € 41,50 per bottle

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The price of the menu 'du Cuisinier' is € 59.50 for 3 courses,
€ 69.50 for 4 courses and € 79.00 for 5 courses, € 83.50 for 6 courses
and € 88.50 for 7 courses. The prices are VAT excluded.

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.