

CUISINIER
HUIZE MOLENAAR
SINDS 1892

Menu Jacob Molenaar

Winter 2019

(Starter)

Seabass Roll | Shrimp Fritter | Celeriac | Hollandaise Sauce

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)

Mushroom Bouillon | Sage | Tapenade

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(Second starter)

Skrei | Parsley Oil | Butternut | Crayfish | Eggplant Marmalade

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)

**Veal Escalope | Glazed Sweetbread | Parsnip | Potato garnish | Veal
Jus All-spice**

Château Musar, Békaa Valley, 2009 à € 64,00 per bottle
Château Beychevelle, Grand-Cru Classé, Saint-Julien,
Grand Vin, 2008 à € 120,00 per bottle

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(Kaas)

Tasting | Cheese Platter | Raisin Bread

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)

Drambuie parfait | Mandarin | Dark Chocolate

Massimo Di Lenardo Vineyards, Friuli 2014, (500 ml) à € 41,50 per
bottle

Château de Lauriga, Grenat de Rivesaltes, 2016 à € 41,50 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 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.