

CUISINIER  
HUIZE MOLENAAR  
SINDS 1892

**Menu Jacob Molenaar**

Autumn 2020

(Cold appetizer)

**Savory basil cake | Fennel salad | Mozzarella | Quince**

Weingut Winter, Rheinhessen, Riesling, 2018 €37,00 per bottle  
Albamar, Rias, Baixas, Albariño, 2018 €41,50 per bottle

(Warm appetizer)

**Codfish | Crab | Capers | Chorizo**

Pura Fe, Chardonnay 'By Antiyal', 2018 €37,00 per bottle  
Domaine Paul Pillot, Bourgogne Aligoté, 2018 €41,50 per bottle

(Entree)

**Loin & Sucade | Mushrooms | Pumpkin | Jus nature**

Poggiotondo, Chianti 'Organic' DOCG, 2017 €37,00 per bottle  
Château Plaisance, Montagne Saint-Emilion, 2014 €41,50 per bottle

(Cheese)

**Assortment | International cheeses | Raisin bread**

Bodegas Alvéar, Pedro Ximenez, Solera, 1927 €45,00 per bottle  
Domaine Leflaive, Mâcon Verzé, 2016 €75,00 per bottle

(Desert)

**Chocolate parfait | Curd | Blackberries | Citrus**

Château de Lauriga, Grenat de Rivesaltes, 2016 €41,50 per bottle  
Chambers Rosewood Vineyards, Muscat (375 ml) €41,50 per bottle

The price per person of Menu Jacob Molenaar is €49,50, €61,50 and €69,50 for 3, 4, 5 courses, respectively, which can be expended with a spoom. Usually served with a wine pairing. Alternatively, our sommelier is happy to assist you in making your own pairing.

Please find the estimated total price in your reservation.