

# Menu Jacob Molenaar



Autumn 2021



## **Duck terrine | Pickled vegetables | Cream cheese mandarin**

Domaine Fernand Engel, Pinot Gris Réserve, 2017 €37,00 per bottle  
Oliver Zeter, Grauburgunder, 2018 €37,00 per bottle

## **Parsnip soup | Chestnuts | Watercress**

## **Sea bass | Roasted pumpkin | Red curry | Lime-leaf sauce**

Pura Fe, Chardonnay 'By Antiyal', 2018 €37,00 per bottle  
Tenuta La Giustiniana, Gavi di Gavi, 2018 €41,50 per bottle

## **Venison sucade | Hotchpotch | Juniper gravy**

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

## **Baba in spice syrup | Figs | Caramel ice cream**

Massimo Di Lenardo Vineyards, Friuli 2019 €41,50 per bottle  
Bodegas Alvéar, Pedro Ximenez, Solera, 1927 €45,00 per bottle

*The Jacob Molenaar Menu consists of 3 (€49,50) to 5 (€69,50) courses, depending on your wishes. Our sommelier has included some wine-pairing suggestions. She is also very happy to compose a suitable wine arrangement, tailor-made for your company!*

*Please find the total price of your dinner in the reservation overview.*