

Jacob Molenaar Menu



Spring & Summer 2022



Vitello Tonnato | Pomodori | Pesto | Mozzarella

Albariño Morra O Conto, Monte Pio, 2019 € 37,00 per bottle

H. Lun, Alto Adige, Chardonnay, 2020 € 41,50 per bottle

Pea soup | Salted cucumber | Mascarpone | Truffle

Pork belly | Hoisin | Paksoi-sesame | Black garlic sauce

Reichsrat Von Buhl, Armand Riesling Kabinett, 2019 € 37,00 per bottle

Weingut Claes, Riesling feinherb, 2018 € 41,50 per bottle

Sea bass | Spinach | Black olive crumble | Fennel

IIIB & Auromon, Chardonnay, 2020 € 41,50 per bottle

Le Clos du Caillou, le Caillou Rosé, 2020 € 41,50 per bottle

Lemon pie | Meringue | Red fruit sorbet | Yoghurt crumble

Domaine Bellegarde, Jurançon, 2016 (375 ml) € 29,50 per bottle

Château de Lauriga, Muscat de Rivesaltes, 2018 (375 ml) € 41,50 per bottle

*The Jacob Molenaar Menu consists of 3 (€52,00) to 5 (€72,00) courses, depending on your wishes. Our sommelier has included some wine-pairing suggestions. He 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.*