

# Menu Jacob Molenaar

This menu is served from September 1st to November 30th, 2022



## starter

### Octopus-Pimenton | Red bell pepper | Balsamic vinegar

Alves Vieira, Vinho Branco, 2021

37 per bottle

Bodegas Veiga da Princesa, Albariño Rías Baixas, 2021

42 per bottle

## soup

### Creamy porcini soup | Duxelle | Beechnut cress

## entremets

### Ragout of mussels | Prawn toast | Curry foam

Los Conejos, Malditos Blanco, 2020

37 per bottle

Vignerons de la Colline Éternelle, Vézelay, 2020

42 per bottle

## main course

### Veal cheek and sweetbreads | Celery terrine | Foyot sauce

Colle Corviano, Montepulciano, 2020

37 per bottle

Banfi Toscana, Chianti DOCG, 2020

42 per bottle

## dessert

### Mango parfait | Passion fruit | Coconut | White chocolate

Château de la Jaubertie, Mirabelle, Monbazillac, 2019

37 per bottle

Château Suduiraut, Sauternes, 2016

42 per bottle

*The Jacob Molenaar menu consists of 3 to 7 courses (57,5 - 77,5 euro).*

*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,  
all prices exclude VAT.*



heirloo   
venues of utrecht 