

# Menu Jacob Molenaar

This menu is served from December 1st - March 31st, 2023



## starter

Salmon pastrami | Cabbage salad | Beetroot jelly | Fish roe

Haltinger, Grauburgunder reserve, 2017

37 per bottle

Sepp Moser, Gruner Veltliner, von den Terrassen, 2021

42 per bottle

## soup

Pumpkin soup | Raviolo topinambour | Pumpkinseed-oil

## entremets

Dove breast | Hazelnut crumble | Sauerkraut | Morel sauce

Fattoria Montellori, Toscana IGT, Chianti, 2018

37 per bottle

Domaine Gassier, Nostre Pais Blanc, 2020

42 per bottle

## main course

Beef loin | Lentils | Parsnips | Rosemary gravy

Le Champ des Murailles, Boutenac, Via Nòstra, 2018

42 per bottle

Château Cessero, Minervois la Livinière, 2019

42 per bottle

## dessert

Roasted sugarloaf pudding | Cranberry | Caramel ice cream

Castelli del Grevepesa, Castelgreve, Vin Santo

37 per bottle

Moscattell 'Reserva Especial' De Rotllan Torra

37 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.*



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