

Menu du Cuisinier

This menu is served from January to November



starter

Ceviche scallop | Crab salad | Granny Smith | Red curry

Schlossgut Diel Nahestein Riesling, 2019
BattenfeldSpanier, Mölsheim Riesling, 2019

51 per bottle
78,5 per bottle

cold entremets

Steak tartare veal | Pata Negra ham | Piccalilly | Egg yolk

Les Héritiers du Comte Lafon, Mâcon Milly-Lamartine, 2018
Sylvain Pataille, Bourgogne Rouge, 2018

60 per bottle
60 per bottle

soup

Bouillabaisse | Rye wing | Mussels | Celery

warm entremets

Grilled Sea Bass | Lobster mousseline | Choron sauce

Esprit de Silène, Viognier, Grand Vin du Languedoc, 2020
Domaine de la Vieille Julienne, "lieu-dit Clavin", 2020

42 per bottle
60 per bottle

main course

Tournedos | Celeriac | Pommes Dauphine | Red port jus

Château Durfort-Vivens, Cru Classé, Margaux, 2008
Château Beychevelle, Grand-Cru Classé, Saint-Julien, Grand Vin, 2008

78,5 per bottle
120 per bottle

cheese

Cheese variety | Fig bread | Fruit syrup

Château de Lauriga, Grenat de Rivesaltes, 2016
Bodegas Alvéar, Pedro Ximenez, Solera, 1927

42 per bottle
45 per bottle

dessert

Chocolate cake | Seasonal fruit | Licorice ice cream

Domaine de Valcros, Banyuls Hors d'Age
Château Graves, Sauternes, 2018

37 per bottle
51 per bottle

The Cuisinier menu consists of 3 to 7 courses (62 - 91 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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