

# Menu du Cuisinier

This menu is served from January to November



## starter

Crab salad | Crispy prawn | Avocado cream | Red curry mayonnaise

Alzinger - 'Dürnstein' Federspiel, Riesling, 2019 60 per bottle  
Domaine Serge Dagueneau et Filles, Pouilly Fumé Tradition, 2021 75 per bottle

## cold entremets

Veal tartare | Pata Negra ham | Egg yolk | Truffle mayonnaise

Cà Dei Frati, Lugana Doc, Frati, 2020 42 per bottle  
Domaine Jean Dauvissat Père & fils, Chablis, 2020 51 per bottle

## soup

Bisque | Confit lobster | Roasted bell pepper | Cognac foam

## warm entremets

Grilled Sea Bass | Mango pepper chutney | Pernod syrup

Château Olivier 'Arthus d'Olivey', Blanc, 2018 51 per bottle  
Valenciso, Rioja, White Barrel Fermented, 2021 60 per bottle

## main course

Tournedos | Celeriac terrine | Mushrooms | Red port jus

Cims de Porrera, 'Vi de Vila Porrera' Tinto, 2017 51 per bottle  
Domaine Valinière, Pays d'oc, Double Ripasse, 2020 60 per bottle

## cheese

Cheese variety | Fig-nut bread | Fruit syrup

Van Zellers - Late Bottled Vintage, Unfiltered, 2016 55 per bottle  
Domaine Leflaive, Mâcon Verzé, 2019 97,50 per bottle

## dessert

Caramel cake | Dark chocolate parfait | Seasonal fruit

Château de Lauriga, Grenat de Rivesaltes, 2016 42 per bottle  
Bodegas Alvéar, Pedro Ximenez, Solera, 1927 45 per bottle

*The Cuisinier menu consists of 3 to 7 courses (72 - 101 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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