

# Menu Jacob Molenaar

April 1st - August 31st, 2023



starter

Veal tartar | Potato salad | Smoked bacon | Piccalilly

Cantina Sampietrana, 'Stillarosea', Primitivo Rosato, 2021

37 per bottle

Baglio Diar, Selene Grillo, 2021

37 per bottle

soup

Corn-coconut soup | Spring onion and bean sprouts | Tom Ka foam

entremets

Risotto alla Milanese | Crayfish | Parmesan sauce

Les Domaines Paul Mas, Esprit de Silène, 2021

37 per bottle

Domaine Grains d'Estuaire, 'Grains de Folie', 2021

42 per bottle

main course

Grilled Albacore Tuna | Tomato Orzo | Ratatouille dressing

Mas de Dumas Gassac, Moulin de Gassac, 2021

42 per bottle

Domaine Fredavelle, Cuvée Aromance, 2021

42 per bottle

dessert

Raspberry Panna Cotta | Red currant sauce | Yoghurt ice cream

Famille Bousquet, Muscat de Rivesaltes, Vin Doux Naturel

37 per bottle

Oliver Zeter, 'Sweetheart', Sauvignon blanc, 2022

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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