

Menu Jacob Molenaar

September 1st - November 30th



starter

Prawn red curry | Couscous | Avocado-Yuzu cream | Shrimp crackers

Gaia Wines, Monograph, 2022

37 per bottle

Weingut Claes, 'Riesling' Vom Schiefer Feinherb, 2021

42 per bottle

soup

Mushroom broth | Parsnip | Porcini cream

entremets

Dutch schrimp raviolo | Samphire and fennel salad | Pernod sauce

Il Conte Villa Prandone, Falerio Pecorino DOP, 2022

37 per bottle

Can ràfols dels Caus, Terraprima Blanc, 2022

42 per bottle

main course

Flat Iron steak | Celeriac | Spicy pumpkin | Ras el hanout Hollandaise

Agostina Pieri, Sant'Antimo Rosso, 2020

42 per bottle

Juan Gil, Silver Label, Monastrell, 2020

42 per bottle

dessert

Orange crème brûlée | Apricot compote | Cinnamon ice cream

Moulin de Chauvigné, La Croix Blanche, 2020

37 per bottle

Domaine Maubet, Maison Fontan, Petit Manseng, 2021

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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