

Menu Jacob Molenaar

April 1st, 2024 - August 31st, 2024



starter

Beef pastrami | Bell pepper salad | Crispy onions

Badet-Clément, Révélation, Chardonnay, 2021 37 per bottle

Cantina Sampietrana, 'Stillarosea', Primitivo Rosato, 2021 37 per bottle

soup

Red curry soup | Prawn | Coconut cream

entremets

Tomato risotto | Beef Sucade | Basil hollandaise

Can Blau, Blau, 2021 37 per bottle

Il Conte Villa Prandone, Marche Sangiovese, 2022 42 per bottle

main course

Grilled King Bass | Garlic spinach | Green asparagus | Mustard sauce

Cave des Vignerons de Montfrin, Cassiopée, 2022 37 per bottle

Domaine de la Janasse, Côtes du Rhône, Blanc, 2022 42 per bottle

dessert

Red fruit-cheesecake | Raspberry sorbet | Lemon curd

Château de Lauriga, Muscat de Rivesaltes, 2021 42 per bottle

Pelassa, Birbet M.P.F, 2022 45 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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