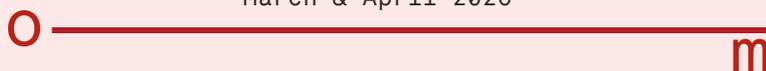


Menu Jacob Molenaar

March & April 2026



starter

Roast beef | Red cabbage salad | Balsamic crumble | Piccalilly gel

soup

Vichyssoise | Braised leek | Vadouvan oil

entremets

Corn chicken roll with bacon | Salsify | Creamy sherry sauce

main course

Grilled pike-perch | Gnocchi | Mushrooms | Celery | Smoked butter sauce

dessert

Coconut parfait | Mango crèmeux | Marinated pineapple

The Jacob Molenaar menu consists of 3 to 7 courses (61 - 82 euro).

*Our sommelier is 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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