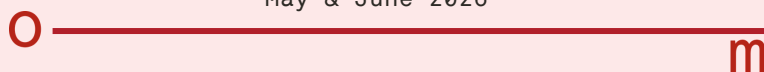


Menu Jacob Molenaar

May & June 2026



starter

Sea Bass tartare | Wakame & samphire salad | Yuzu mayonnaise

soup

Tom Kha soup | Shiitake | Spring onion

entremets

Veal sweetbread glazed with ginger gravy | Muslin Robuchon | 5-Spice sauce

main course

Flank steak | Chimichurri | Green asparagus | Pommes Pont Neuf

dessert

Ruby chocolate mousse | Orange tuile | Blackcurrant sorbet

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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