

Menu Jacob Molenaar

September & October 2026



starter

Terrine of braised beef chuck | Pearl onions | Waldorf salad

soup

Pumpkin soup | Roasted chestnuts | Tahoon cress

entremets

Duck rilette | String beans and white beans | Soubise sauce

main course

Grilled sea bream | Garlic spinach | Baked tomato | Noilly Prat sauce

dessert

Apple crumble pie | Vanilla custard | Cinnamon ice cream

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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