

Menu Jacob Molenaar

November & December 2026



starter

Smoked salmon | Red beet crumble | Sweet-and-sour
pumpkin | Yoghurt-horseradish sauce

soup

White onion soup | Hutspot | Truffle cream

entremets

Venison stew | Parsnip cream | Crisp spiced gingerbread

main course

Corn-fed chicken roulade with smoked bacon | Caraway
sauerkraut | Potato gratin | Cranberry jus

dessert

Pumpkin spice parfait | Pecan caramel | Poached pear jelly

The Jacob Molenaar menu consists of 3 to 5 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.*

