

VINNIES

PRIVATE DINING - 4 COURSE SUMMER MENU 65 euro per person excl. VAT



On the table:

Cerignola olives - sourdough bread - salted butter

Entrée:

Veal steak - cream of corn - roasted fresh corn - smoked almonds - wild garlic

or

Ceviche - lime - sweet potato - kumquat - radish - coriander

or

Roasted yellow and "Chiogga" beetroots - pickled beet - burrata - watercress - citrus

Intermediate:

Gazpacho - watermelon - Feta cheese - roasted pumpkinseeds

Main:

Seabass - brown butter roasted cabbage - Dutch shrimps - miso beurre blanc

or

Lamb fillet - spring pea puree - fresh peas - new season potato - lamb jus

or

Gnocchi - wild tomatoes - Parmigiano Reggiano

Dessert:

Vervain panna cotta - strawberries - vanilla

or

3 Dutch cheeses - dried Muscat grapes - spelt crackers

