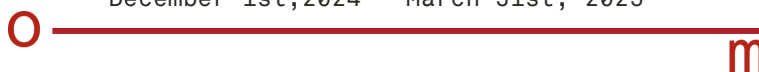


Menu Jacob Molenaar

December 1st, 2024 - March 31st, 2025



starter

Shrimp rouleau | Kimchi salad | Lime mayonnaise

Binz+Bratt, Riesling-Gewürztraminer, 2020

37 per bottle

Jean Rijckaert, VdF Uva Cordata Chardonnay, 2021

42 per bottle

soup

Mushroom soup | Serrano ham | Tahoon cress

entremets

Grilled sea bream | Dashi mousseline | Bonito flakes

Domaine Guinand, White Gorilla, 2023

37 per bottle

Wijngoed Thorn, Maasvallei Bob, Pinot Gris, 2022

42 per bottle

main course

Beef steak | Parsnip cream | Crispy polenta | Shallot gravy

ACasa di Passarella, A Descoberta Dão Colheita Tinto, 2021

37 per bottle

Cantina Fassati, Vino Nobile di Montepulciano, 2018

50 per bottle

dessert

Tiramisu | Pear compote | Chocolate ice cream

Château de Lauriga, Grenat de Rivesaltes, 2022

42 per bottle

Bodegas Alvéar, Pedro Ximenez, Solera, 1927

45 per bottle

The Jacob Molenaar menu consists of 3 to 7 courses (57,5 - 77,5 euro).

*Our sommelier has included some wine-pairing suggestions.
He is also 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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