

Menu Jacob Molenaar

April 1st, 2025 - August 31st, 2025



starter

Celery salad | Smoked halibut | Green apple-walnut dressing

Tenuta la Falcona, Pinot Grigio, 2023

37 per bottle

Bodegas Eidosela, Rias Baixas, Albarino, 2023

42 per bottle

soup

Pea soup | Romesco | Peccorino

entremets

Pike-perch in green | Stewed leek | Potato crackling

Domaine Pierre Teissonnière, Prélude Blanc, 2023

37 per bottle

Domaine Gibault, Touraine Platine "Vieilles Vignes", 2023

42 per bottle

main course

Grilled lamb fillet | Paksoy | Red lentils | Yellow curry gravy | Yogurt

Oliver Zeter, 'Claw' Cuvée Noir, 2022

37 per bottle

Domaine de la Métairie d'Alon, Pinot Noir, Le Village, 2022

42 per bottle

dessert

Champagne panna cotta | Cherry-yogurt ice cream | Verbena syrup

Brachetto d'Acqui, 2018

37 per bottle

Kloster am Spitz, Roter Muksateller, 2022

42 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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