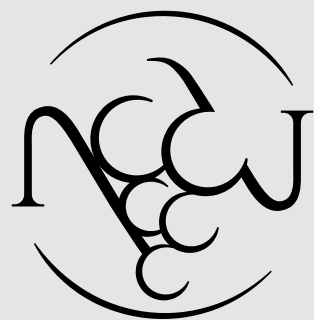


The beautiful
world of
wine and dine





Welcome to
OONIVOO WineSpired

The magic of wine

As a child I was fascinated by wine. I saw the grown-ups acting complicated and talking about wine as if it was art. Endless dialogues and pulling out all the stops to capture the wine in poetry. The reflection of flickering candlelight in the wrapped in foil wine bottles. I counted the seconds they kept the wine in their mouth, tens of seconds. And then they were spitting out the wine... How weird, didn't they like the wine? And why did they need half a minute for that?

OONIVOO is a dream that has become a reality. Every day I enjoy the commitment and drive of our team. This new menu is a next step in our WineSpired filosofy. I am convinced the total experience is bigger when you first think about the wine and then the dishes: that is and makes OONIVOO!

I hope you will enjoy!

Marco van Bergen
Owner - vinologist

OONIVOO
WINE SPIRED



Taste. Enjoy. Together.

The last months we have worked hard on our new menu. With 100% focus on **Signature** we let you experience how wine and dine are coming together even more beautiful when there has been thought about the wine first. You will experience just as much joy when you choose our **à la Carte** menu. Choose from our selection of **1500 wines** and our sophisticated dishes! Do you prefer wine per glas? Then our **favourites** list offers a solution with a selection of wines we would wake up for in the middle of the night.

We are happy you are visiting OONIVOO. We will do everything in our power to exceed your expectations!

TEAM OONIVOO WINESPIRED



We are very proud our wine bibles are awarded by the market-leading American wine magazine WineSpectator with the '*Best of Award of Excellence*'. Only a very limited number of restaurants in the Netherlands are eligible for this award.



Signature

In our **Signature** menu you can opt for 4, 5 or 6 courses. If you want to expand your menu with a lovely selection of cheeses of the Lindenhoff then that is also possible.

WINE AND DINE

4 COURSES: **115**

5 COURSES: **135**

6 COURSES: **150**

Without wine: 4 courses 75, 5 courses 90 en 6 courses 100

Neither meat or fish?

The chef has a predilection for vegetables and fresh herbs. He is pleased to have you experience that sometimes you do not miss meat and fish at all!

Prefer cheese instead of dessert? We charge a supplement of 7.50 for that.

If there are special dietary requirements or an allergy then please inform us!



A la carte

STARTERS

BEEFTARTAR, ROSEMARY, TRUFFLE	30
SCALLOP, BLOOD ORANGE, SAUERKRAUT	26
BEETROOT, NUTS, COFFEE	22

MAIN DISHES

VEAL ENTRECOTE, TARRAGON, MUSHROOM	42
TURBOT, COUSCOUS, VADOUVAN	40
BLACK BEANS, CAULIFLOWER, TRUFFLE	36

DESSERTS

APPLE, VANILLA, SPICES	18
DARK CHOCOLATE, BLACKBERRY, BEETROOT	18
CHEESE SELECTION FROM LINDENHOFF	21

BITES

GILLARDEAU OYSTERS PER PIECE	4
RAW, BAKED, ORIENTAL	
IBERICO BELLOTA	15

If there are special dietary requirements or an allergy then please inform us!



Enjoy our **Signature**-wines at home?
Let us know!

www.oonivoo.nl/winesandmore

Discover more about

OO*Ni*OO



Private dining



Groups and parties

Take advantage of our **Private Rooms** or reserve our whole property including the wedding room for large groups up to 150 persons. At OONIVOO we are also happy to take care of:

- A tailored **wine-tasting** or wine-experience from 6 persons up to 150 persons.
- A fully catered family dinner.
- A get together at OONIVOO: for example during Christmas, at the end of the year, or in the new year.

OONIVOO AS AN EXTENSION OF YOUR BUSINESS

Like many people before you, our historical location has been used as an extension of their business. Plan your annual meeting at OONIVOO and combine it with a **wine-experience** or fully catered dinner.

Our Team

Get to know the people who only have one goal to aim for once you arrive in our restaurant:
to **exceed your expectations** in a very welcoming environment.



