

# VENEUR

## Snacks

|  |     |
|--|-----|
| Zeeuwse oester cru                     | 4.8 |
| Bloemspruitjes en appelmosterd         | 8   |
| Paprika's van open vuur en citroentijm | 7   |
| Canapé met bloedworst en langoustine   | 7.5 |
| Sallandse plaatham                     | 12  |
| Gegrilde lamsbuik en zwezerik spies    | 8   |
| Zuurdesem en Guernseyboter             | 5.5 |

## Voor

|                                       |      |
|---------------------------------------|------|
| Wilde zeebaars crudo met codium       | 14   |
| Wild zwijn terrine met zwarte walnoot | 12   |
| Damhert tartaar 'Andalouse'           | 13.5 |
| Krokante artisjok en barilotto        | 13   |

## Tussen

|   |      |
|---|------|
| Prei, hazelnoot en gegrilde paddenstoelen | 15   |
| 'Dronken' konijn met girolles             | 21   |
| Coquille met zeewier en varkenspoot       | 23.5 |

## Grill

|  |                   |
|--|-------------------|
| Aubergine au poivre vert               | 26                |
| Krokante paling met citrusjus          | 28                |
| Snoekbaars en mossel pil pil           | 28                |
| Fazant met zuurkool en walnoot *       | half/heel 33/62   |
| Hazenrug met sauce à la royale*        | half/heel 42.5/82 |
| Hooigerijpt Holsteiner ribstuk en merg | 600gr 90          |

## Bij

|   |     |
|---|-----|
| Groene salade                           | 6.5 |
| Pommes boulangères                      | 9   |
| Boerenkool en bladmosterd 'bagna càuda' | 8   |
| Garnalenrijst en gepofte knoflook       | 9   |

## Na

|   |          |
|---|----------|
| Kazen van Bernard Antony                          | per stuk |
| Stracciatella 'Veneur'                            | 8.5      |
| Café Caleta, rum, kaneel en Grand Marnier sabayon | 13       |
| Clafoutis met pruimedant en vanille-ijs           | 9        |
| Tarte au chocolat met vanilleroom                 | 9        |

Raadpleeg onze medewerkers voor informatie over allergenen

\* Al ons wild kan hagel bevatten

**Snacks**

|  |     |
|--|-----|
| Zeeland raw oyster                       | 4.8 |
| Crispy sprouts and apple mustard         | 8   |
| Grilled red peppers and lemon thyme      | 7   |
| Black pudding and langoustine canapé     | 7.5 |
| Solland cured ham                        | 12  |
| Grilled lamb belly and sweetbread skewer | 8   |
| Sourdough and Guernsey butter            | 5.5 |

**Starters**

|                                     |      |
|-------------------------------------|------|
| Wild seabass crudo with codium      | 14   |
| Wild boar terrine with black walnut | 12   |
| Venison tartare 'Andalouse'         | 13.5 |
| Crispy artichoke with barilotto     | 13   |

**Second**

|                                       |      |
|---------------------------------------|------|
| Leek, hazelnut and grilled mushrooms  | 15   |
| 'Drunken' rabbit with girolles        | 21   |
| Scallop with seaweed and pork trotter | 23.5 |

**Grill**

|                                      |                    |
|--------------------------------------|--------------------|
| Aubergine au poivre vert             | 26                 |
| Crispy eel and citrus jus            | 28                 |
| Pike perch and mussel pil pil        | 28                 |
| Pheasant with sauerkraut and walnut* | half/whole 33/62   |
| Hare saddle with sauce à la royale*  | half/whole 42.5/85 |
| Hay-aged Holsteiner rib and marrow   | 600gr 90           |

**Sides**

|                                     |     |
|-------------------------------------|-----|
| Green salad                         | 6.5 |
| Pommes boulangères                  | 9   |
| Kale and mustard leaf 'bagna càuda' | 8   |
| Prawn rice and roasted garlic       | 9   |

**Dessert**

|  |           |
|--|-----------|
| Cheeses from Bernard Antony                          | per piece |
| Stracciatella 'Veneur'                               | 8.5       |
| Café Caleta, rum, cinnamon and Grand Marnier sabayon | 13        |
| Prune clafoutis and vanilla ice cream                | 9         |
| Chocolate tart and vanilla cream                     | 9         |

Please consult our staff about allergens

\* All game is wild and may contain shot