

GERONIMO

FINE FOOD & WINE

Eat well, sin a little

MENU COURSES

3 Gangen 3 Courses <i>Surprise Menu</i>	37.5
4 Gangen 4 Courses <i>Surprise Menu</i>	47.5
5 Gangen 5 Courses <i>Surprise Menu</i>	57.5
4 Gangen Signature 4 Courses Signature <i>Surprise Menu, best Chef Selection</i>	69

BITES TO SHARE APERITIF

Pain Alioli Truffel <i>Bread Alioli Truffle</i>	5.5
Spinata Romana Serrano ham <i>Spinata Romana Serrano Ham</i>	10
Pata Negra Bellotas <i>Exclusive Ham</i>	19
Wagyu Japan Smoked ham Japan A4 <i>Exclusive Ham Japan A4</i>	39
Wagyu Dry Caviar ham <i>Exclusive Ham Dry Aged</i>	39
Mix Plateau Bites - (minimaal 2 personen) <i>Selection of Bites - (minimal 2 persons)</i>	p.p. 16
Kaviaar 10 gram 50 gram <i>Caviar 10 gr. 50 gr.</i>	20 95
Oesters Creuses Dashi 3 stuks 6 stuks <i>Oysters Creuses Dashi 3 pieces 6 pieces</i>	10 18



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VOORGERECHTEN STARTERS

Carpaccio Truffelmayo Pijnboompitjes Parmezaan <i>Carpaccio Truffle Mayo Pine nuts Parmesan</i>	12
Carpaccio Zalm Remoulade Kappertjes Tomaat <i>Carpaccio Salmon Remoulade Capers Tomato</i>	12
Premium Carpaccio Wagyu Truffelmayo Verse truffel <i>Premium Carpaccio Wagyu Truffle Mayo Fresh Truffle</i>	22.5
Ravioli Spinazie Parmezaan Groene asperge <i>Ravioli Spinach Parmesan Green Asparagus</i>	16
Oosterse salade Ossenhaas puntjes Sesam <i>Oriental Salad Tenderloin Tips Sesame</i>	16
Tonijn Tataki Salade Komkommer <i>Tuna Tataki Salad Cucumber</i>	16
Tomaten Carpaccio Vega <i>Tomato Kimchee Mango</i>	11

SOEPEN SOUP

Paprika Zoete aardappel Gerookt Appel <i>Paprika Sweet Potato Smoked Apple</i>	12
Truffel room Crunch Parmezaan <i>Truffle Cream Crunch Parmesan</i>	12
Bisque Kreeft Cream Hollandse garnalen <i>Bisque Lobster Cream Dutch Shrimps</i>	15

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HOOFDGERECHTEN

Alle hoofdgerechten worden geserveerd met groenten, frietjes en een bordelaise-, peper- of truffelsaus naar keuze

MAIN

All main courses are served with vegetables, fries and a bordelaise, pepper or truffle sauce of your choice

Ribeye 300 gram <i>Ribeye 300 gr.</i>	28.5
Ossenhaas 100 gram <i>Beef Tenderloin 100 gr.</i>	17.5
Ossenhaas 200 gram <i>Beef Tenderloin 200 gr.</i>	29.5
Chateau Briand Bearnaise saus - (minimaal 2 personen) <i>Chateau Briand Bearnaise Sauce - (minimal 2 persons)</i>	p.p. 29.5
Supplement ganzenlever <i>Supplement Foie Gras</i>	5
Dorade Tagiatelle Antiboise Gamba <i>Sea Bream Tagiatelle Antiboise Gamba</i>	27
Kabeljauw Bisque Hollandse garnalen <i>Cod Bisque Dutch Shrimps</i>	27
Kreeft (heel) Gegrild <i>Lobster (whole) Grilled</i>	39
Ravioli Spinazie Parmezaan Groene Asperge <i>Ravioli Spinach Parmesan Green Asparagus</i>	22
Spaghetti truffel Champignons <i>Spaghetti Truffle Mushrooms</i>	20
Zeevruchten Mossel Kreeft Coquille Spaghetti <i>Seafood Mussel Lobster Scallop Spaghetti</i>	39

PREMIUM MAIN THE BEST MEAT OF WAGYU

Wagyu Short Rib Japan A4 100 gram <i>Premium Wagyu Beef Tenderloin 100 gr.</i>	45
Wagyu Ossenhaas 200 gram <i>Premium Wagyu Beef Tenderloin 200 gr.</i>	95
Supplement Bladgoud 22 karaat <i>Supplement Gold Leaf 22 Carat</i>	50

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NAGERECHTEN DESSERTS

Sabayon	9
Rood Fruit Yoghurt Merenque <i>Red Fruit Yogurt Merenque</i>	9
Chocolade dessert van de Chef <i>Chocolate Dessert from the Chef</i>	9
Kaas (5 stuks) Noten Brood <i>Cheese (5 pieces) Nuts Bread</i>	14
Koffie cocktail Baileys Vodka Espresso <i>Coffee cocktail Baileys Vodka Espresso</i>	10
Ierse Koffie Whiskey <i>Irish Coffee Whiskey</i>	8
Spaanse Koffie 43 Cuarenta y Tres <i>Spanish Coffee 43 Cuarenta y Tres</i>	8
Italiaanse Koffie Amaretto <i>Italian Coffee Amaretto</i>	8
Franse Koffie Grand Marnier <i>French Coffee Grand Marnier</i>	8