

GERONIMO

FINE FOOD & WINE

Eat well, sin a little

MENU COURSES

3 Gangen 3 Courses Voor - Hoofd - Dessert* Starter - Main - Dessert*	39
3 Gangen (Tussen i.p.v. Dessert) 3 Courses (Second instead of Dessert) Voor - Tussen - Hoofd Starter - Second - Main	44
4 Gangen 4 Courses Voor - Tussen - Hoofd - Dessert* Starter - Second - Main - Dessert*	49
4 Gangen (Tussen i.p.v. Dessert) 4 Courses (Second instead of Dessert) Voor - Tussen - Tussen - Hoofd Starter - Second - Third - Main	54
5 Gangen 5 Courses Voor - Tussen - Tussen - Hoofd - Dessert* Starter - Second - Third - Main - Dessert*	59
6 Gangen Chef's tasting 6 Courses Chef's tasting Voor - Tussen - Tussen - Hoofd - Kaas - Dessert Starter - Second - Third - Main - Cheese - Dessert	79
6 Gangen Chef's tasting all-in 6 Courses Chef's tasting all-in 6 Gangen inclusief Champagne, wijnarrangement, water en koffie 6 Courses including Champagne, Wine Pairing, Water and Coffee	145
* Supplement Kaas i.p.v. Dessert - Cheese instead of Dessert	+5

5 Sins to Share Royale selectie van de chef, avondvullend Generous selection of the chef, evening filling	75
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Menu's zijn alleen per tafel te bestellen - Menus can only be ordered per table
Vraag naar onze wijnarrangementen - Ask about our wine pairing

APERITIEF APERITIF

Pain Alioli Truffel (1) (3) Bread Alioli Truffle	5.5
Spianata Romana Serrano ham (1) (3) Spianata Romana Serrano Ham	10
Pata Negra Iberico Bellotas (1) (3) Exclusive Ham	19
Wagyu Japan Smoked ham Japan A4 (1) (3) Exclusive Ham Japan A4	39
Mix Plateau Bites - (minimaal 2 personen) (1) (2) (3) (4) (10) (11) Selection of Bites - (minimal 2 persons)	p.p. 16
Kaviaar 20 gram 30 gram (4) Caviar 20 gr. 30 gr.	40 60
Oesters Creuses Dashi 3 stuks 6 stuks (2) (6) Oysters Creuses Dashi 3 pieces 6 pieces	10 18

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VOORGERECHTEN STARTERS

Carpaccio Truffelmayonaise Pijnboompitjes Parmezaan (3)	12
Carpaccio Truffle Mayo Pine nuts Parmesan	
Makreel Courgette Kimchee Wasabi (1) (4) (6) (11)	12
Mackerel Zucchini Kimchee Wasabi	
Steak tartaar Rund Gorgonzola Gerookt (1) (3) (6) (7) (10) (11)	16
Steak tartare Beef Gorgonzola Smoked	
Tartaar Zalm Remoulade Kappertjes Tomaat (1) (3) (4) (6)	14
Tartare Salmon Remoulade Capers Tomato	
Premium Carpaccio Wagyu Truffelmayonaise (3)	24
Premium Carpaccio Wagyu Truffle Mayonnaise	
Biet Burrata Vinaigrette (7) (9) (10)	14
Beet Burrata Vinaigrette	

TUSSENGERECHTEN SIDE DISHES

Tataki Yellowfin Tonijn Salade Komkommer (1) (4) (6)	16
Tataki Yellowfin Tuna Salad cucumber	
Langoustine Coquille Prei Bonito (2) (4) (6)	16
Langoustine Scallop Leek Bonito	
Bisque Kreeft Cream Hollandse garnalen (2) (7)	15
Bisque Lobster Cream Dutch Shrimps	
Ganzenlever terrine Brioche Chutney (1) (7)	16
Foie gras terrine Brioche Chutney	
Paprika velouté Zoete aardappel Gerookt Appel (1) (2) (7)	12
Bell pepper velouté Sweet Potato Smoked Apple	
Supplement Ganzenlever Foie Gras	5

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HOOFDGERECHTEN

Alle hoofdgerechten worden geserveerd met bijpassend garnituur en een bordelaise-, peper- of truffelsaus naar keuze

MAIN COURSES

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

Ribeye 300 gram Ribeye 300 gr.	29
Côte de Boeuf 500 gram Rib steak 500 gr.	37
Ossenhaas 200 gram Beef Tenderloin 200 gr.	32
Chateaubriand Bearnaise saus - (per 2 personen) ③ ⑩ Chateaubriand Bearnaise Sauce - (per 2 persons)	p.p. 32.5
Wagyu Ossenhaas Japan A4 200 gram Premium Wagyu beef Tenderloin Japan A4 200 gr.	95
Kabeljauw Bisque Hollandse garnalen ① ② ④ Cod Bisque Dutch Shrimps	27
Kreeft - heel Gegrild ② Lobster - whole Grilled	39
Ravioli Spinazie Parmezaan Groene Asperge ① ③ ⑦ Ravioli Spinach Parmesan Green Asparagus	22
Spaghetti Zeevruchten Mosselen ½ Kreeft Coquilles ① ② ⑭ Spaghetti Seafood Mussels ½ Lobster Scallops	45
Makreel Antiboise Gamba ② ④ Mackerel Antiboise Gamba	27
Gnocchi Paddenstoel Spinazie ① ⑦ Gnocchi Mushroom Spinach	22
Parelhoen Blauwe bes ① Guineafowl Blueberry	29
Supplement Ganzenlever Foie Gras	5

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NAGERECHTEN DESSERTS

Sabayon Vanille Rood fruit (3) (12)	10
Sabayon Vanilla Forest Fruit	
Panna Cotta Mango Ananas Passievrucht (7)	10
Panna Cotta Mango Pineapple Passionfruit	
Chocolade Dessert van de Chef (1) (3) (7)	10
Chocolate Dessert from the Chef	
Kasselectie - 5 soorten Noten Brood (1) (7) (8)	14
Cheese selection - 5 kinds Nuts Bread	

SPECIALE KOFFIES SPECIAL COFFEES

Koffie Cocktail Baileys Belvedere Vodka Espresso (7)	10
Coffee Cocktail Baileys Belvedere Vodka Espresso	
Ierse Koffie Jameson Irish Whiskey (7)	8
Irish Coffee Jameson Irish Whiskey	
Spaanse Koffie 43 Cuarenta y Tres (7)	8
Spanish Coffee 43 Cuarenta y Tres	
Italiaanse Koffie Amaretto Disaronno (7)	8
Italian Coffee Amaretto Disaronno	
Franse Koffie Grand Marnier Rouge (7)	8
French Coffee Grand Marnier Rouge	



ALLERGENEN SYMBOLEN ALLERGEN SYMBOLS

						
1. Gluten Gluten	2. Schaaldieren Shellfish	3. Eieren Eggs	4. Vis Fish	5. Pinda Peanut	6. Soja Soya	7. Melk Milk
						
8. Noten Nuts	9. Selderij Celery	10. Mosterd Mustard	11. Sesamzaad Sesame seed	12. Sulfiet Sulfite	13. Lupine Lupine	14. Weekdieren Mollusks