BITES

SIGNATURE BITES

SAN DANIEL 18 75GR HERBS | AIOLI | GRISSINI
TRUFFLE CRISPS 6.5 BLACK TRUFFLE| MALDON
CORNETTO 9.5 2PCS TUNA TARTARE OR BEEF TARTARE OR FAUX GRAS
FRIKANDEL SPECIAAL 13 LANGOUSTINE | MISO | YUZU
BRIOCHE PALING 9 1PCS DUTCH EEL | CAVIAR | CRÈME FRAÎCHE
KFC 9.5 KOREAN FRIED CHICKEN | SPRING ONION | SESAME SUPPL CAVIAR +10
KINGFISH CÉVICHE 11.5 SEA BUCKTHORN | ORANGE | PASSION FRUIT
PRESSED TOMATO 11 TOMATO | BASIL | OLIVE | BURRATA
PÂTÉ EN CROÛTE 13 KESBEKE | HORSERADISH
UMAMI GYOZA 7.5 3PCSWAGYU | SOY| GINGER
ORTIZ SARDINAS 12 SOURDOUGH | LIME | CAPERS
ARTICHOKE 8 CHIMICHURRI | PEPPERS | PARMESAN
SOURDOUGH BAGUETTE 5 BEURRE NOISETTE BUTTER | MALDON

DUTCH SIGNATURES

BEEF "BITTERBAL" 9 6PCS ZAANSE MAYONAISE | MUSTARD
KAASTENGELS 9 6PCS OLD CHEESE | SWEET & SOUR CHILI
LOBSTER "BITTERBAL" 7.5 2PCS LOBSTER | SAFFRON | DUTCH SHRIMPS

PEARLS OF THE SEA

CHEF'S SPECIAL OYSTER 6.5 STEAK TARTARE | CHIVES
VILLA OYSTER 6.5 GIN TONIC | YUZU | MISO
ROYAL OYSTER 7.5 DUTCH EEL | CHAMPAGNE BEURRE BLANC | GREEN HERBS
NATURAL OYSTER 5.5 RASPBERRY | LEMON | SHALLOTS
OYSTER TASTING 18 3PCS VILLA | ROYAL | CHEF'S SPECIAL

CHEF'S MENU

CARTE BLANCHE
4 COURSES **75** | 5 COURSES **85**

ALL-IN MENU
AMUSE | BREAD | CARTE BLANCHE SUPRISE MENU

MATCHING WINES OR NON-ALCOHOLIC PAIRING | COFFEE & FRIANDISES

4 COURSES **120** | 5 COURSES **140**

DECADENT SUPPLEMENT
4 COURSES **30** | 5 COURSES **40**

EXTRA CHEESE COURSE 15
CHEF'S SELECTION OF 4 CHEESES WITH ACCOMPANYING DIPS

WINE PAIRING 10 PER GLASS

NON-ALCOHOLIC PAIRING 10 PER GLASS

UNLIMITED TABLE WATER 5.5 P.P
STILL & SPARKLING

COFFEE & FRIANDISES 9.5

TEA & FRIANDISES 9.5

À LA CARTE

STARTERS

VILLA STEAK TARTARE 20
TOURNEDOS | APPLE | EEL | SOURDOUGH

CRAB & LOBSTER 39
NORTH SEA CRAB | TOMATO | CANADIAN LOBSTER

CARPACCIO 18
PEACH | MINT | WALNUT | BURRATA

DUTCH SHRIMP COCKTAIL 21
SAFFRON | POTATO | SEAWEED

SASHIMI 22
BLUE FIN TUNA | GAZPACHO | LEMON

INTERMEDIATE COURSES

COD FILLET 23
RAVIOLI | WONTON | COCONUT | CRISPY CHILI

LANGOUSTINE Á LA PLANCHA 25
LOBSTER | SALTY VEGETABLES | GREEN HERBS

STRAWBERRY "IN 'T GROEN" 20
PEAS | TERRAGON | MUSHROOMS

VEAL CHEEK 23
PISTACHIO | PECORINO | TAGLIATELLE

MAIN COURSES

BEEF WELLINGTON 85 (FOR TWO PEOPLE)
CHATEAUBRIAND | DUXELLES | RED WINE

SOLE 44
CHAMPAGNE BEURRE BLANC | BASIL | SALTY VEGETABLES

STEAK AU POIVRE 35
TENDERLOIN | GREEN PEPPER | RÖSTI | CHUTNEY

KOHLRABI EN SEL 28
SALT CRUST | YELLOW BEET | CORN | CHERVIL

WILD SEA BASS EN CROÛTE 32
PUFF PASTRY | SPINACH | BEURRE BLANC | ARTICHOKE

BRESSE CHICKEN 30
SAVORA MUSTARD | ALMONDS | UMAMI SAUCE

SIDES

VILLA FRIES 6
MAYONAISE | HERB SALT

LITTLE GEM CAESAR 6
CAPERS | PARMESAN

BIMI 11.5
HOLLANDAISE | SMOKED ALMONDS

SOURDOUGH BAGUETTE 5
BEURRE NOISETTE BUTTER | MALDON SALT

DESSERTS

CHERRY KISS 14
CORNETTO | CHERRY | YOGURT

MADELEINE A LA MINUTE 15 (15 MIN PREPARATION)
ALMONDS | MADAGASCAR VANILLA | PURE CHOCOLATE

RED FRUIT COUPE 14
RED FRUIT | BUTTERMILK | HIBISCUS | CHAMPAGNE

CHEESE 15
CHEF'S SELECTION OF 4 CHEESES WITH ACCOMPANYING DIPS

COFFEE OR TEA | FRIANDISES 9.5