

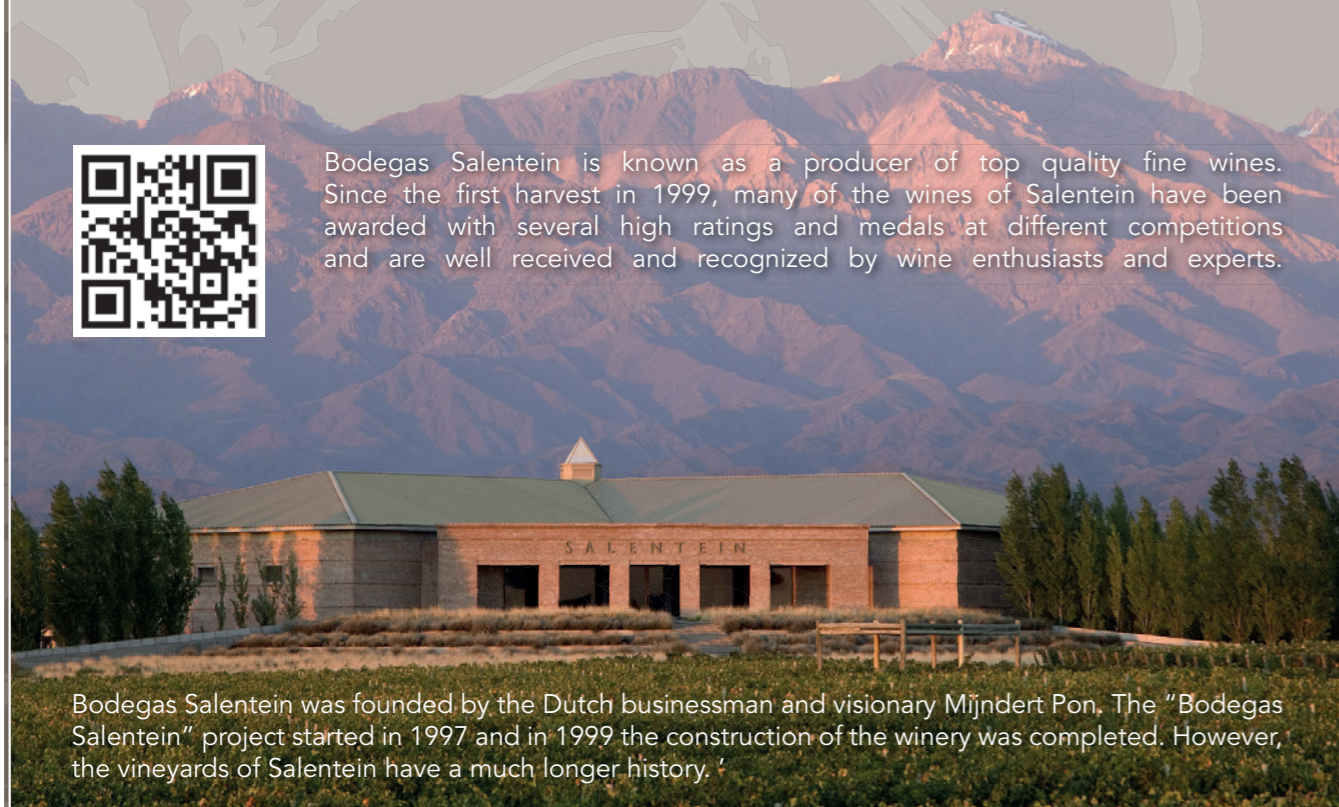


SALENTEIN
PREMIUM BEEF

But Salentein is more than only wine. Besides the beautiful Bodega and vineyards in the Uco Valley in Mendoza in Argentina, and the impressive estate and restaurant in Nijkerk in the Netherlands, Salentein is also specialized in the production and distribution of prime quality beef: "Salentein Premium Beef".



Bodegas Salentein is known as a producer of top quality fine wines. Since the first harvest in 1999, many of the wines of Salentein have been awarded with several high ratings and medals at different competitions and are well received and recognized by wine enthusiasts and experts.



Bodegas Salentein was founded by the Dutch businessman and visionary Mijndert Pon. The "Bodegas Salentein" project started in 1997 and in 1999 the construction of the winery was completed. However, the vineyards of Salentein have a much longer history. '



'un poco de la Argentina en Nijkerk'

REGIONAL

ANTIPASTO € 16,50
VARIOUS PREMIUM BEEF SLICED COLD MEATS

DUTCH LAMB 5 PREPARATIONS: TONGUE, LEG, SWEETBREAD,
BROTH AND STEWED € 28,50
GREEN VEGETABLES - GARLIC MOUSSELINE

SUPREME OF GUINEA FOWL € 24,50
FRIED - BONNE FEMME - GRAVY PROVENÇALE

SALENTEIN PREMIUM BEEF

STEAK TARTARE
SLICED BY HAND
CAPERS - SHALLOT - MUSTARD
130 GRAM € 16,00
200 GRAM € 22,50
POSSIBLY ORDERED WITH LOBSTER € 7,50

GRILLED TENDERLOIN € 15,50 /
MARINATED IN TERIYAKI € 21,50
MARINADE - LOTUS ROOT -
SESAME CRUNCHY - PONZU DRESSING

BEAUTIFULLY RIPENED
TOURNEDOS 200 GRAM € 26,50
140 GRAM € 21,00
BLADESTEAK 200 GRAM € 19,50
ENTRECOTE 250 GRAM € 25,00
50 GRAM EXTRA € 5,00
RIB EYE 250 GRAM € 25,00
50 GRAM EXTRA € 5,00

SERVED WITH:
POLENTA CROQUETTE, SHALLOT CREAM AND
GREEN VEGETABLES

Verduras

CREAM SOUP OF
ROASTED RED BEET € 14,50
DEEP-FRIED GOAT'S CHEESE
DUMPLING - GRATED HORSE RADISH

CRUDITÉS € 14,50 / € 20,50
RAW VEGETABLES -
VEGETABLE CHIPS -
BLACK PEPPER TZATSIKI

PASTA (FROM THE
PARMEZAN) € 15,00 / € 21,50
TRUFFLE - ROCKET SALAD

'With more than 200,000 hectares of vineyards Argentina is by far the biggest wine producer in South America. And with Salentein as a trendsetter Argentine wine is booming! The ideal climatic conditions and the composition of the soil in our vineyards are the main drivers for the great quality of the grapes used for Salentein wines.

Platos de Autor

Signature dishes

SMOKED SALMON € 21,50
SMOKED - EGG WHITE - CREME
FRAÎCHE - CHIVES SHALLOT

CHATEAUBRIAND € 26,50
GRILLED - MOUSSELINE OF TURNIP -
MOREL SAUCE
(TO BE ORDERED FOR 2 PERSONS)

BLADE STEAK WITH RISOTTO € 16,00 / € 22,50
RISOTTO - MUSHROOM - TRUFFLE

CRÊPE SUZETTE € 16,50
PREPARED AT YOUR TABLE - ORANGE -
VANILLA ICE CREAM

UITSMIJTER BRIOCHE € 15,50
BLADE STEAK - DUCK LIVER - QUAIL EGG



Pesca

BISQUE € 17,50 / € 23,50
SHELLFISH AND CLAMS -
VARIOUS FISH SPECIES

TARTARE OF SCALLOPS
FROM THE SHELL € 16,00 / € 22,50
MARINATED SHIITAKE - PRESERVED
GINGER - SCALLOPS CREAM

OYSTERS € 19,50
'3 PREPARATIONS':
- AU GRATIN WITH HOLLANDAISE SAUCE
- WITH CHIMICHURRI OIL AND GIN FOAM
- SOY / SMOKED SALMON / TOMATO /
SHALLOT
(ALSO TO BE ORDERED NATURAL)

SOLE À LA MEUNIÈRE € 45,00
COURGETTE SPAGHETTI - SPINACH -
CARROTS - ROASTED RATTE POTATO

Desde el Jardín

FRIED SWEETBREAD € 19,50
CRISPY PANCETTA - FRESH VINAIGRETTE

SALAD RICHE € 21,50 / € 29,50
GAMBA - COQUILLE - DUCK LIVER -
LOBSTER - LOBSTER MAYONNAISE

SPANISH SALAD € 15,50 / € 22,50
OLIVES - RAW IBERICO HAM -
CLAMS - OLIVES - APPLE CAPERS

'The Uco Valley in Mendoza, where Bodegas Salentein pioneered, lies at the foot of the Andes. Due to the mild climate this is one of the best regions in South America to produce high quality wines. Generally it is warm and dry and there is little rainfall.

MENU

LUNCH (CHANGING DAILY)

2 COURSES € 32,50

DINER (CHANGING DAILY)

3 COURSES € 42,50 4 COURSES € 52,50 5 COURSES € 62,50

La Jospier

Salentein Premium Beef experience € 30,00
(3 different kind of meats)

VEGETABLES OF THE SEASON - CHIMICHURRI
(TO BE ORDERED FOR 2 PERSONS)

Postres/Queso

PARADE OF DESSERTS € 14,50
DAILY CHANGING COMPOSITION

WHITE CHOCOLATE
GANACHE CAKE € 11,50
GRAPEFRUIT - PINK PEPPERS -
MOJITO SORBET

CHEESE DISH € 16,50
NUTS - FIG BREAD

SALSAS

- BÉARNAISE
- MOREL
- MALBEC
- CREAMY PEPPER
- COMPOSED BUTTER
- BEURRE BLANC

EXTRA'S € 4,50 PER ITEM

- FRESH FRIES - MAYONNAISE
- GREEN SALAD
- ROASTED VEGETABLES
- VEGETABLES AU GRATIN