

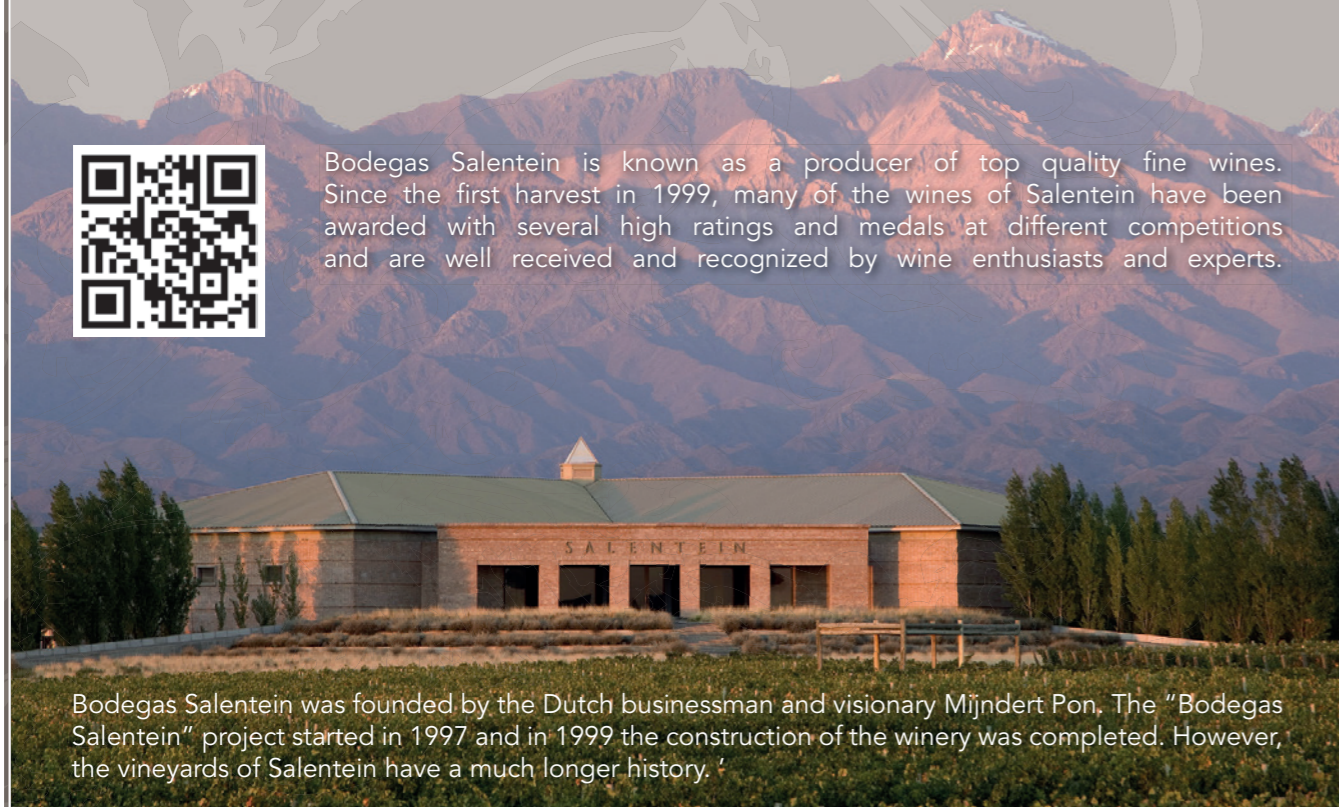


SALENTEIN
PREMIUM BEEF

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'

PLATOS TEMPORADA

- FOWL TERRINE € 17,50
DUCK LIVER - PLUMS IN ARMAGNAC
- SPIDER CRAB WITH BLOOD ORANGE € 21,50
VADOUVAN - POPCORN - YUZU
- SMOKED EEL € 19,50
PATA NEGRA - THICK SMOKED EEL BROTH
- GRILLED VEAL LOIN WITH BEEF BONE MARROW € 27,50
SHALLOT - COARSE GROUND MUSTARD

SALENTEIN PREMIUM BEEF

- STEAK TARTARE
CAPERS - SHALLOT - MUSTARD
- 130 GRAM € 16,00
200 GRAM € 22,50
POSSIBLY ORDERED WITH LOBSTER € 7,50
- DOUBLE BREWED OXTAIL
CONSOMMÉ € 18,00
BAPAO - STEW
- BEAUTIFULLY RIPENED
- TOURNEDOS 200 GRAM € 29,50
140 GRAM € 23,00
BLADESTEAK 200 GRAM € 20,50
ENTRECOTE 250 GRAM € 27,50
50 GRAM EXTRA € 6,00
RIB EYE 250 GRAM € 27,50
50 GRAM EXTRA € 6,00

SERVED WITH:
PARSNIP - BEET - KING BOLETUS - TRUFFLE
POTATO - THYME GRAVY

Verduras

- MUSHROOM RAVIOLI WITH PUMPKIN CREAM GRATED CLOVE CHEESE € 14,50 / € 20,50
- CHICORY AND GREEN APPLE SALAD TRUFFLE - WALNUT - VACHERIN MONT D'OR CROQUETTE € 15,50 / € 21,50
- FORGOTTEN VEGETABLES QUICHE € 15,50 / € 21,50
AU GRATIN WITH MORNAY SAUCE - ROASTED ALMOND

'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

- SALMON € 21,50
SMOKED - EGG WHITE - CREME FRAÎCHE - CHIVES SHALLOT
- CHATEAUBRIAND € 30,00
POTATO CONFIT - FRIED GREEN ASPARAGUS - ROASTED POINTED PEPPER - THYME GRAVY
(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
- SOLE € 45,00
GRILLED LA RATTE POTATO - WILD SPINACH - ROASTED PRIMAL CARROT



Pesca

BISQUE € 19,50 / € 24,50
SHELLFISH AND CLAMS - VARIOUS FISH SPECIES

ROASTED MONKFISH WITH PULPO € 19,50
SALENTEIN DRY SAUSAGE - DRIED GREEN OLIVES

OYSTERS € 19,50
'3 PREPARATIONS':
- CHAMPAGNE JELLY AND HERRING CAVIAR
- BLOODY MARY
- WAKAME AND ALGA CRISP
(ALSO TO BE ORDERED AU NATUREL)

POACHED SOLE FILLETS WITH LANGOUSTINE € 26,50
LARDO - LOBSTER BUTTER

Desde el Jardín

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

SALAD WITH JABUGO PATA NEGRA € 19,50
TAGGIASCA OLIVES - CELERY - TOMATO

SALAD GAMBA € 21,00
LOBSTER MAYONNAISE - CRISPY RICE

'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.

La Jospet

Salentein Premium Beef experience € 31,50
(3 different kind of meats)

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

MENU

DINER
(CHANGING DAILY)

3 COURSES € 43,50 4 COURSES € 53,50 5 COURSES € 63,50

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

Postres/Queso

OPEN TUTTI-FRUTTI PIE € 11,50
FRANGIPANE - PISTACHE ICE CREAM

PINEAPPLE CHARLOTTE € 12,50
BROWN RUM - COCONUT

CHOCOLATE DESSERT € 12,50
CRÈME BRULEE - FUDGE - ICE CREAM GALLETTS

COFFEE CREAM SOUFFLÉ € 14,50
AMARENA CHERRIES ICE CREAM - VANILLA SAUCE

CHEESE CART € 16,50
FIG CHUTNEY - RAISIN BREAD

PARADE OF DESSERTS € 16,50