

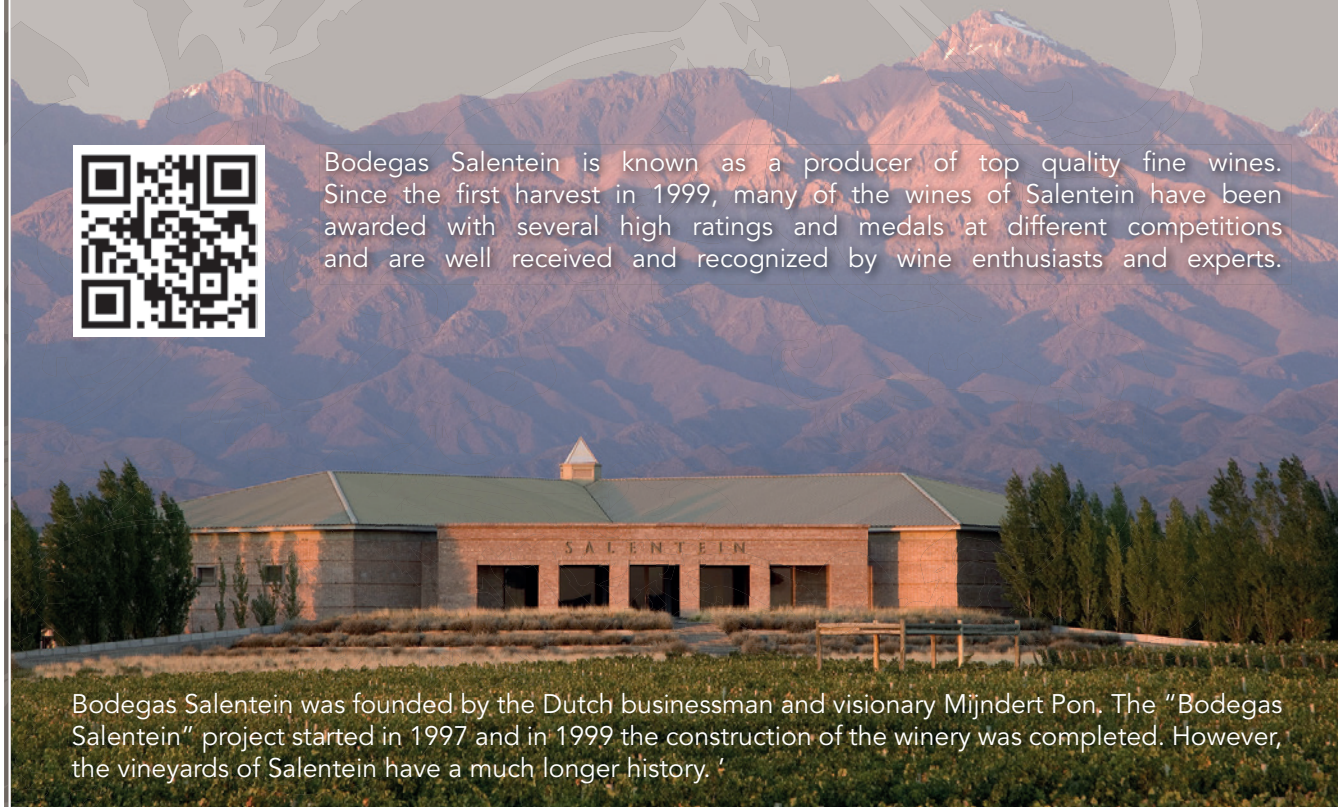


SALENTEIN
PREMIUM BEEF

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

DUCK LIVER CRÉME BRÛLÉE € 17,50
WITH BEETROOT DIFFERENT WAYS

WARM SCALLOP € 19,50
CONFIT POTATO - TRUFFLE - POACHED EGG -
POTATO AND OLIVE-OIL FOAM

ASPARAGUS FLAMANDE € 24,50

DUTCH LAMB WITH DUTCH ASPARAGUS € 29,50

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:

DAUPHINOISE POTATOES, WILD MUSHROOM FLAN,
SWEET CORN, GRAVY WITH ROAST GARLIC

Verduras

MUSHROOM RAVIOLI € 14,50/

WITH PUMPKIN CREAM € 21,50

GRATED CLOVE CHEESE

SHORELINE VEGETABLE € 16,50

SALAD WITH CRISPY

ASPARAGUS

YUZU - SESAME

PARMESAN PASTA € 14,50/

WITH TRUFFLE € 22,50

'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 -

VARIETY OF FISH

ROASTED MONKFISH

WITH PULPO € 19,50 / € 25,00

SALENTEIN DRY SAUSAGE -

DRIED GREEN OLIVES

OYSTERS € 19,50

'3 PREPARATIONS':

- CHAMPAGNE JELLY AND

HERRING CAVIAR

- BLOODY MARY

- WAKAME AND ALGAE CRISP

(ALSO TO BE ORDERED NATUREL)

GRILLED TUNA € 18,50 / € 28,50

REFRESHING GREEN RELISH -

CASSAVA CHIPS

MENU

DINER

(CHANGING DAILY)

3 COURSES

€ 47,50

4 COURSES

€ 56,50

5 COURSES

€ 65,00

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

Desde el Jardín

SALAD RICHE € 21,50 / € 29,50

GAMBA - COQUILLE - DUCK LIVER -

LOBSTER - LOBSTER MAYONNAISE

SALAD WITH DUTCH

ASPARAGUS € 17,50 / € 25,50

HAM - ASPARAGUS PICCALILLI -

POTATO CRACKLING

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)

Postres/Queso

PAVLOVA WITH MARINATED

RED FRUITS € 13,50

SWISS MERINGUE BUTTERCREAM -

MOJITO SORBET

PARFAIT OF GRAND MARNIER € 11,50

TARRAGON CRÉME -

ORANGE AND POMEGRANATE

CHOCOLATE DESSERT € 12,50

CRÉME BRÛLÉE - FUDGE -

ICE CREAM GALLETS

MOUSSE OF TROPICAL FRUITS

AND MASCARPONE € 12,50

PASSION FRUIT CAVIAR -

GIN-AND-TONIC GRANITA

CHEESE CART € 16,50

FIG CHUTNEY - RAISIN BREAD

PARADE OF DESSERTS € 16,50