



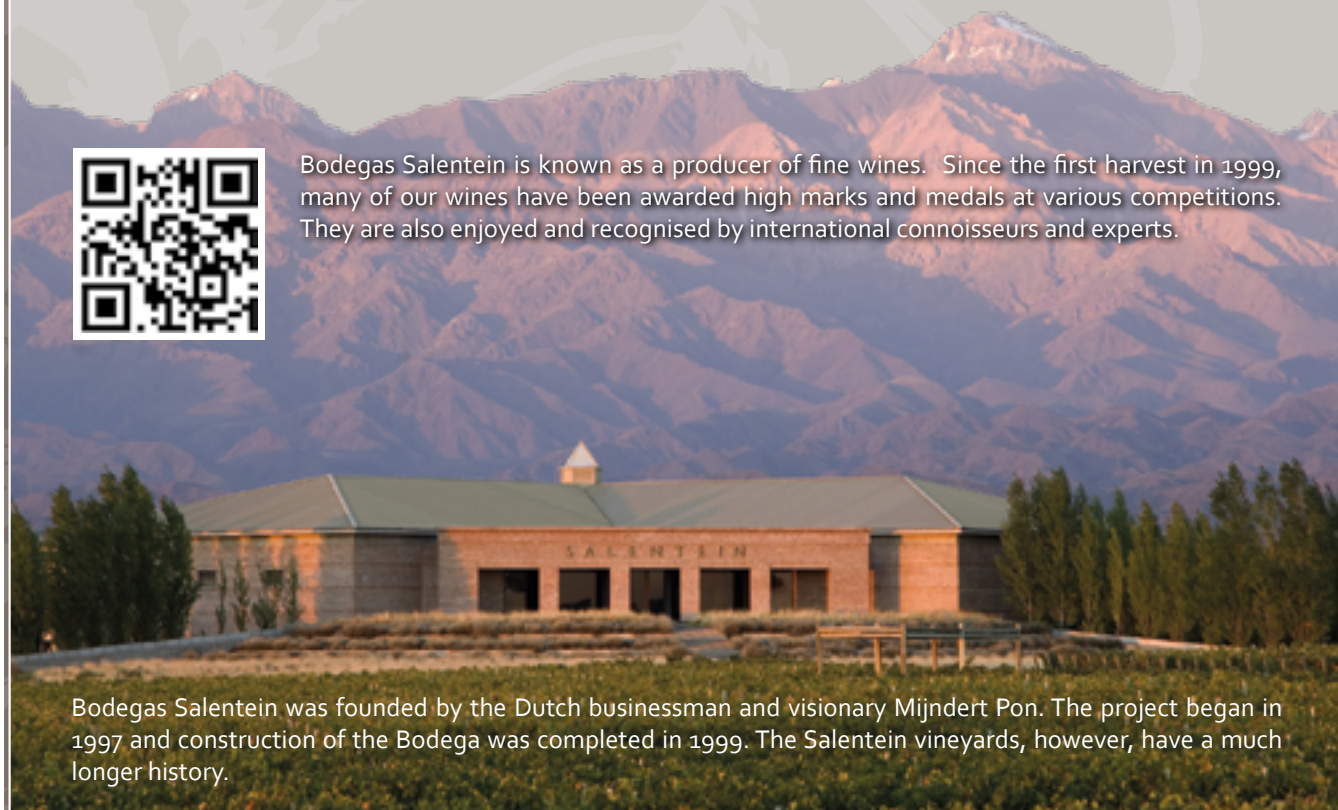
SALENTEIN

PREMIUM BEEF

Salentein is more than just wine. Besides the beautiful Bodega and vineyards in the Uco Valley in Mendoza, Argentina, and the impressive estate and Restaurant de Salentein at Nijkerk in the Netherlands, we also specialise in the production and distribution of high-quality Salentein Premium Beef.



Bodegas Salentein is known as a producer of fine wines. Since the first harvest in 1999, many of our wines have been awarded high marks and medals at various competitions. They are also enjoyed and recognised by international connoisseurs and experts.



Bodegas Salentein was founded by the Dutch businessman and visionary Mijndert Pon. The project began in 1997 and construction of the Bodega was completed in 1999. The Salentein vineyards, however, have a much longer history.



'un poco de la Argentina en Nijkerk'

PLATOS TEMPORADA

ROAST LOBSTER € 22,50
LOBSTER MOUSSE – GREEN TIGER TOMATO – CRISPY TRAMEZZINI

WARM SCALLOP € 17,50 / € 25,00
HERRING CAVIAR – CAULIFLOWER FLAN – HAZELNUT TUILLE

COQ AU VIN € 23,50
SEASONAL VEGETABLES – SALENTEIN MALBEC

FRICASSÉE OF VEAL SWEETBREADS € 21,50 / € 31,00
MOREL MUSHROOMS – COMTÉ CHEESE – CRUSTY SOURDOUGH BREAD

SALENTEIN PREMIUM BEEF

STEAK TARTARE
CAPERS – SHALLOTS – MUSTARD

130 GRAMS	€ 16,50
200 GRAMS	€ 22,50

LOBSTER – SUPPLEMENT € 7,50

DOUBLE BEEF BROTH € 16,50
BRAISED VEAL CHEEK – FRESH HERBS

FINELY AGED

FILLET STEAK	200 GRAMS	€ 29,50
	140 GRAMS	€ 23,00
BLADE STEAK	200 GRAMS	€ 20,50
ENTRECOTE	250 GRAMS	€ 27,50
	PER EXTRA 50 GRAMS	€ 6,00
RIB EYE	250 GRAM	€ 27,50
	PER EXTRA 50 GRAMS	€ 6,00

Served with Dutch purslane mash, sweet and sour red cabbage, charred shallots and a calvados jus.

VERDURAS

GREEN CABBAGE DOLMA € 16,00 / € 23,00
STUFFED WITH NUTS, MUSHROOMS AND CELERIAC
– SERVED WITH A CREAM OF HARICOT BEANS AND
CHARRED POINTED PEPPER

CONCHIGLIE RIGATE € 15,00 / € 22,50
CURRANT TOMATO SALSA –
SALAD OF BABY LEAF SPINACH

PASTA WITH PARMESAN CHEESE
€ 15,50 / € 22,50
TRUFFLE – ROCKET LEAF

With more than 200,000 hectares of vineyards, Argentina is by far the largest wine producer in South America. And with Salentein as a trendsetter, Argentinian wine is booming! An ideal climate and the composition of the soil in our vineyards are the main reasons for the great quality of the grapes used in Salentein wines.

PLATOS DE AUTOR

Signature dishes

SALMON € 21,50
SMOKE – EGG WHITE – EGG YOLK –
CRÈME FRAÎCHE – CHIVES – SHALLOTS

ROAST RIB EYE € 55,00
AGED IN HAY – POMMES PONT NEUF - PUMPKIN -
CREAM OF ARTICHOKE – SAGE JUS
Serves two

BRAISED BEEF € 16,00 / € 22,50
RISOTTO - MUSHROOM – TRUFFLE

CRISPY BELGIAN WAFFLE € 13,50
FLAMBÉD AT YOUR TABLE – RUM –
VANILLA DAIRY ICE CREAM

DOVER SOLE € 45,00
GRILLED LA RATTE POTATOES – WILD SPINACH –
ROAST PURPLE CARROTS

PESCA

BISQUE € 19,50 / € 27,50
ASSORTED FISH – SHELLFISH – ROUILLE

LIGHTLY SMOKED HALIBUT € 19,50 / € 27,50
JERUSALEM ARTICHOKE – MACADAMIA NUTS –
RAZOR CLAMS – SHALLOT CHUTNEY

OYSTERS € 19,50
'PREPARED THREE WAYS':
- WAKAMÉ FOAM
- CRÈME FRAÎCHE AND GRAPE MUST
- FINGER LIME AND RED PEPPER
Also available "au naturel"

FRIED FILLET OF BRILL € 18,50 / € 26,00
MUSSELS – CHANTERELLE MUSHROOMS – LEEK –
BUTTER FLAVOURED WITH CAPERS AND SALTED
LEMON

DESDE EL JARDIN

SALADE RICHE € 21,50 / € 29,50
PRAWNS – SCALLOPS – DUCK LIVER – LOBSTER –
LOBSTER MAYONNAISE

PATA NEGRA SALAD € 16,50 / € 23,00
BLUE SHEEP'S MILK CHEESE – ROAST ALMONDS –
TOMATO

PRAWN SALAD € 21,00
LOBSTER MAYONNAISE – CRISPY RICE

The Uco Valley in Mendoza, where Bodegas Salentein has pioneered viticulture, lies at the foot of the Andes mountains. Due to its mild climate, this is one of the best regions in South America to produce high-quality wines. It is predominately hot and dry, with little rainfall.

LA JOSPER

EXPERIENCE SALENTEIN PREMIUM BEEF
€ 32,50
Three different cuts of meat
SEASONAL VEGETABLES – CHIMICHURRI
Minimum two persons (orders in multiples of two only)

DINNER MENU

Chef's menu of the day

3	4	5
COURSES	COURSES	COURSES
€ 47,50	€ 56,50	€ 65,00

SALSAS

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

EXTRAS € 4,50 each

- FRESH FRIES – MAYONNAISE
- GREEN SALAD
- ROAST VEGETABLES
- VEGETABLES AU GRATIN

POSTRES/QUESO

GRAPEFRUIT CURD € 14,50
CHOCOLADE FUDGE (80% COCOA) –
RED PEPPER DAIRY ICE CREAM

TARRAGON PARFAIT € 12,50
LIQUORICE MARSHMALLOW – POACHED PEAR

"JOSPERED" PEACH € 14,50
CITRUS BISCUIT – LAVENDER DAIRY ICE CREAM

COCONUT MOUSSE € 13,50
LYCHEE - YOGHURT DAIRY ICE CREAM – MERINGUE

CHEESE TROLLEY € 16,50
FIG CHUTNEY – RAISIN BREAD

PARADE OF DESSERTS € 16,50