

Collection Fish nor meat

GUSTATIO

Green pepper aioli, amaranth & grissini

"Crisp" young carrot brandade & buckwheat

Marigold egg "ravigote of summer greens"

"Lettuce heart" yeast, plankton mayonnaise & almonds

MENSAE PRIMAE

Collection "Helios"

Vegetable bouquet "Summer Edition" ©

Clear tomato, white strawberry & Dutch wasabi

Honeycomb, curd cheese & black olives

Celtuce & zucchini flower ★

Belgian saffron & beurre blanc sauce

Intermezzo

Parmentier of hay cheese with Szechuan from our Roman wing

Cherry sorbet

Summer ravioli

Roasted eggplant & ricotta

Zeeland salty herb butter

Artichoke "roasted"

Shallot, turnips & young baby potatoes

"Vette jus" with black truffle & aged sherry vinegar

MENSAE SECUNDAE

Cheeses from master affineur Van Tricht★★

Selection of five cheeses from the Netherlands & Belgium

Biscuit with raspberry & tomato

Chiboust cream & tarragon ice cream

4-courses (without ★&★★)

5-courses (without ★★)

6-courses



ZOMER 2025
HELIOS

Collection Omnivore

GUSTATIO

Green pepper aioli, amaranth & grissini
"Crisp" brandade & smoked pike roe
Oyster with lemon verbena & "zolderspek"
Zeeland mussels "Deluxe"

MENSAE PRIMAE

Collection "Helios"

Vegetable bouquet "Summer Edition" ©
Clear tomato, white strawberry & Dutch wasabi
Honeycomb, curd cheese & black olives

Arctic char, cured & confit ★

Belly as bacon & Vin Jaune Sauce

Intermezzo

Hussars salad of veal sweetbreads & veal tongue
Daurenki® Tsar Impérial™ Caviar by Petrossian, Paris

Plaice, artichoke & squid

Shrimps & North Sea consommé

Beef tenderloin from master butcher Ter Weele

Montpellier butter, "Vette jus" Bordelaise & chard

MENSAE SECUNDAE

Cheeses from master affineur Van Tricht ★★

Selection of five cheeses from the Netherlands & Belgium

Biscuit with raspberry & tomato

Chiboust cream & tarragon ice cream

4-courses (without ★ & ★★)

5-courses (without ★★)

6-courses



ZOMER 2025
HELIOS

A LA CARTE

STARTERS

Collection "Helios" 45

Vegetable bouquet "Summer Edition" ©
Clear tomato, white strawberry & Dutch wasabi
Honeycomb, curd cheese & black olives

Duck liver "Lucullus" 65

Romaine lettuce, langoustine tartare &
Daurenki® Tsar Impérial™ Caviar by Petrossian, Paris

Tartare from butcher Van Beek, Kanaalstraat 45

Horse tartare with Mirasol pepper & sour corn

Arctic char cured & confit 45

Belly as bacon & Vin Jaune Sauce

MAIN COURSES

Poached sole 55

Dutch shrimp, potato & buttermilk

Artichoke "roasted" 50

Shallot, turnips & baby potatoes
"Vette jus" with black truffle & aged sherry vinegar

Beef tenderloin from master butcher Ter Weele 55

Montpellier butter, "Vette jus" Bordelaise & chard

Lobster tail "en cocotte luttée" 65

Fig leaf, cored bisque with anise & citrus

DESSERTS

Cheeses from master affineur Van Tricht 18

Selection of five cheeses from the Netherlands &
Belgium

Biscuit with raspberry & tomato 18

Chiboust cream & tarragon ice cream

Café Glacé served in the classic way 15

The Village Utrecht cold brew coffee
& whipped cream



ZOMER 2025
HELIOS