

MENU



SPRING



EAT AT
VILLA
AUGUSTUS

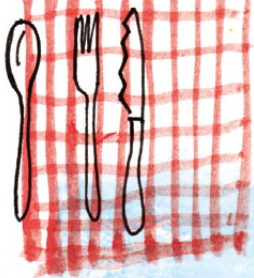
www.villa-augustus.nl

ENGLISH



ANTIPASTI

- Green olives^{o=} **6.00**
- Salumi^o **10.00**
selection of thinly sliced cold meats
- Antipasti vari^{o+=} **19.75**
an assortment of seasonal meat, fish and vegetarian mini-dishes
- Arancini with salsa verde⁺ **9.00**
- Bread with herb ricotta and seasonal pesto^{+o} **7.00**
- Raw vegetables with bagna càuda^{o+=} **6.50**
- Rosemary fries with mayonnaise⁺⁼ **7.00**



STARTERS

lunch and dinner

- Salad from the garden^{o=} **10.50**
- Roasted seasonal vegetables with olive oil, lemon and garlic^{o=} **12.50**
- Seasonal soup **9.50**
Please check our extra menu.
- Roasted asparagus with whiting fillet and wild garlic capers^o **16.00**
- Thinly sliced entrecote with spring onions, wild rocket and pecorino^o **15.00**
- Tomato soup with crème fraîche^{o+=} **8.00**



ESPECIALLY FOR LUNCH

- Frittata with spinach, spring onions and fontina^{o+} **14.50**
- Sourdough toast with grilled green asparagus, ricotta and wild garlic^{+o} **15.00**
- Salad with roasted beetroot, goat's cheese and walnut^{o+} **14.75**



Our kitchen uses mainly organically grown ingredients:

- *Vegetables from our gardens and farm Landzicht.*
- *The meat is supplied by 'de Groene weg', organic butchers.*
- *MSC certified fish from Schmidt seafood Rotterdam.*

- Sourdough bread with roast chicken and a salad with pickled onion^o **14.75**
- Sourdough bread with smoked salmon, lemon, horseradish and salad^o **15.25**
- Shrimp croquettes with mayonnaise **14.00**

RISOTTO & PASTA

- Risotto with white turnip, rapini, pecorino and lemon^{o+=} **14.50**
- Penne with tomato sauce and Parmesan, small^{+o=} **12.50**
- Penne with tomato sauce and Parmesan^{+o=} **15.00**
- Fresh pasta with sauce from tomatoes, chick peas, 'nduja and chard **15.00**

FROM THE WOOD-FIRED OVEN

- Half lobster with rosemary fries and a salad from the garden^o **37.50**
- Pizza with endive, taleggio, lemon and red pepper⁺ **15.00**
- Pizza with tomato and fior di latte⁺ **13.00**
- Pizza with roasted seasonal vegetables and gremolata⁼ **14.50**



MAIN COURSES

- Veluwe lamb with beans from the garden and chervil potatoes^o **27.50**
- Red bream fillet with beluga lentils, grilled vegetables and bagnet verd^o **26.50**
- Bean stew with grilled endive and parmesan croutons^{+o=} **19.00**
- Catch of the day:
Please check our extra menu.
- Steak (Hereford) with seasonal vegetables and rosemary fries^o **27.00**

⁼ : *vegan*

⁺ : *vegetarian*

^o : *gluten-free*

⁼ : *vegan on request*

⁺ : *vegetarian on request*

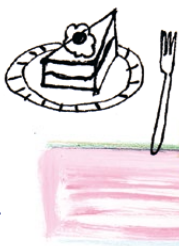
^o : *gluten-free on request*



DESSERT

- Limoncello semifreddo^{o+} 9.50
- Pear tarte tatin with yoghurt ice cream and thyme honey⁺ 9.50
- Cheeseboard with a selection of Dutch and Belgian cheeses^o 14.00
- Ice-cream coupe, per scoop^{o+=} 3.50

Ask for our variety of Villa Augustus ice cream.



CAKE

- Chocolate cake^{o+} 5.50
- Lemon and merengue cake⁺ 5.50
- Cheesecake⁺ 5.50
- Seasonal fruit cake⁺ 4.75
- Carrot cake⁺ 4.75



SWEET SNACKS

- Cookie 2.00
oatmeal and cranberry cookie⁺ chocolate chip
cookie⁺ lemon thyme biscuit⁼ cantuccino⁺
almond and cinnamon^{o=}
- Two scones with jam and clotted cream⁺ 8.00
- Afternoon tea per person^{o+} 25.00
*Scones with clotted cream and jam. A variety of tarts and
sandwiches with seasonal fillings and seasonal soup.
Daily from 2 to 5 p.m.*
- Brownie⁺ 4.50
- Lemon-polenta cake^{o+} 4.50



COFFEE

- Filter coffee **3.00**
- Coffee: long black **3.50**
- Espresso **3.00**
- Espresso macchiato **3.50**
- Cortado **3.50**
- Cappuccino **4.25**
- Latte **4.75**
- Flat white **4.75**
- Iced coffee **4.50**
- Decafé **3.50**
- Extra shot of espresso + **0.50**
- Oat milk + **0.00**



TEA

- White tea 'Bai Mu Dan', Fujian, China **b 3.75**
soft, subtle, refreshing
- Yellow tea 'Golden Huang Cha', Guangdong, China **3.75**
mild, herbal, exotic fruit
- Green tea 'Jun Chiyabari', Dhankuta, Nepal **b 3.75**
round, fresh, slightly sweet
- Green tea 'Jasmin', Wuyuan, China **b 3.75**
delicate, soft, jasmin blossom
- Oolong tea 'Jun Chiyabari', Dhankuta, Nepal **b 3.75**
honey, flowery, nutty
- Black tea, 'Golden Yunnan', Yunnan, China **b 3.75**
full, honey, caramel
- Black tea, 'Earl Grey', India **b 3.75**
refind, lemon, flowery, herbal
- Fresh mint **4.25**
- Fresh ginger with lemon and thyme **4.25**
- All teas also available per pot 0.8 l **10.00**



JUICE

- Fresh orange **5.00**
- Fresh beetroot, orange, ginger, lemon **5.25**
- Fresh carrot, ginger, apple and orange **5.25**
- Tomato **4.50**
- Cranberry **4.50**
- Apple and pear **4.00**
- Pear **4.00**



WATER & SOFT DRINKS

- Water on tap
sparkling or still per 0.5 litre **3.50** per litre **4.50**
filtered and cooled
- Lemonade of lemon
with still or sparkling water **3.50**
Ask for our seasonal syrup.
- Homemade ice tea with
Earl Grey and lemon, sparkling or still **3.50**
- Fever Tree tonic **4.75**
- Naturfrisk Ginger Beer **4.75**
- Crodino **5.50**
- Coca cola (zero), Fanta, Lipton ice tea **3.75**
- Chocolate milk **3.75**
- Hot chocolate milk **4.00**
- Cream + **0.50**
- Milk **3.50**
- Buttermilk **3.50**
- Oat milk **3.50**



BEER

Draft

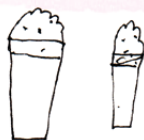
- Gulpener 'Pilsner' 5.0% 18 cl **4.00** 25 cl **4.25**
accessible, slightly hoppy
- Gulpener, 'UR-pilsner' 5.0% 18 cl **4.25** 25 cl **4.50**
refreshing, with a spicy, slightly bitter twist
- Homemade Radler 2.0% **5.00**
Gulpener draft beer with our lemon syrup
- Texels 'Skiller Wit', wheat beer 5.0% **5.25**
full and creamy with hints of citrus and herbs

Bottled/canned

- Vet & Lazy 'Sweet Baby Jesus', wheat beer 5.6% **6.00**
- Vet & Lazy 'St. Guinefort', Blond 6.7% **6.00**
- Baxbier 'Abbey Rave', Tripel 8.7% **6.25**
- Kaapse Brouwers 'Kaapse Karel', IPA 4.9%
gluten free **6.00**
- Brouwerij De Molen 'Vuur & Vlam', IPA 6.2% **6.25**
- Baxbier 'Koud Vuur', Smoked Porter 6.5% **6.00**
- De Kromme Haring 'Les Perles Du Homard',
saison forte 8.0% **6.25**
- Nevel 'Wild', Wild Ale 6.5% **6.25**

Non-alcoholic

- Budels Malt 0.0% *b* **4.25**
- Two Chefs 'Funky Falcon', Pale Ale 0.2% **5.75**
- VandeStreek 'Playground', non-alcoholic IPA 0.5% **5.75**
- Oersoep 'Starchaser', Kosmisch Witbier 0.0% **6.00**



CIDER

- Elegast 'Cider Alcoholvrij' <0.5% *b* **6.50**
- Elegast 'Regeneration', Pear Cider 6.5% *b* **6.50**



WINE



GLASS BOTTLE

House wine

- Altugnac 'Pilotis blanc',
mauzac/chardonnay, Languedoc
spicy, fresh, peach **5.75** **29.50**
- Altugnac 'Pilotis rosé',
cinsault/syrah, Languedoc
fresh, red current, energetic and juicy **5.75** **29.50**
- Altugnac 'Pilotis rouge',
merlot/cabernet franc, Languedoc
supple, red fruit **5.75** **29.50**

Sparkling

GLASS BOTTLE

- Alta Allela 'Evolució', Cava Brut Nature,
Penedès *b* **8.00** **39.50**
green apple, flowery with refreshing mousse
- Az. Agr. Koi 'Lambroosklyn',
Lambrusco Grasparossa, Valsamoggia
blackcurrants, earthy, light, sparkling **37.50**
natural wine
- De Sousa 'Chemins des Terroir',
pinot noir/chardonnay, Champagne, brut *bd* **50.00**
fine mousse, citrus, ripe fruit, honey

White

GLASS BOTTLE

- Michaud, sauvignon, Touraine *b* **6.50** **31.00**
fresh, aromatic, peach, green apple
- Reis 'Spätlese trocken', riesling, Mosel **31.00**
smooth-dry, juicy, apple, citrus
- Wabi-Sabi 'Love & Passion', grüner veltliner, **7.50** **33.00**
Nieder Österreich
strong minerality with refined acids, citrus and white fruit
natural wine
- Jacouton 'Granit', viognier, Noord-Rhône **7.75** **35.00**
floral, white fruit, apricot, wood-matured
- Clan del Vino 'La Reina Del Fango', **37.50**
verdejo, Segovia
tropical fruit, vanilla, coconut, full and playful
natural wine

- Hermanos Mesa 'Los Pelados', **39,00**
listán blanco, Valle de Güimar
ripe stone fruit, vanilla, almond, French oak, minerals
natural wine

Orange

BOTTLE

- Klur 'Tête en l'air', riesling/pinot noir/
muscat/gewürztraminer, Elzas **39.50**
aromatic, flowers, orange zest, lychee
natural wine

Rosé

BOTTLE

- Michaud 'Gris des Faitiaux', rosé, **7.00 32.50**
pinot noir/pinot gris, Touraine
red fruit, juicy, apricot

Red

GLASS BOTTLE

- Michaud 'Bas Quartaux', pinot noir,
Touraine **6,50 31,00**
juicy, cherry, hints of an earthy flavour
- Gardiés 'On s'en Fish!', **35,00**
grenache gris/carignan, Roussillon
red fruit, light herby, supple, served chilled
natural wine
- Cru Godard, merlot/cabernet sauvignon, **7.00 32.50**
Bordeaux
classical, ripe tannins, hint of wood
- La Zafra 'Cantalà', monastrell, Allicante **8.00 37.50**
ripe fruit and spices, smooth, elegant
natural wine
- Fatalone, 'Gioia del Colle', **37.50**
primitivo, Puglia *b*
ripe cherries, rich and juicy

Dessert

GLASS BOTTLE

- Ch. Cru Godard 'Liquoreux', **8,50 32,50**
sémillon, Bordeaux *b*
honey, vanilla, spices,
full and deep, slightly tart

b = produced organically

bd = produced organic-dynamically

pn = Pétillant Naturel



DOMESTIC SPIRITS

- Young jenever from Rutte **4.25**
smooth and supple, obvious wheat, spices and fruit
- Old jenever from Rutte **4.25**
spicy, hint of fruitiness, a little sweet, full grains
- Koornwijn jenever from Rutte **4.75**
full and soft, aromatic, very light oak matured
- Stokerij Lubberhuizen 'Betuws Goud',
apple and pear matured on wood **8.00**
complex, round aftertaste, similar to calvados
- Vodka from Rutte **8.00**
neutral on the nose, soft with sweet tones
- Celery gin, from Rutte **7.50**
flowers, juniper, coriander, cardamom
- Rum Zuidam Flying Dutchman **7.00**
dark rum, very smooth, ripe fruit

FOREIGN SPIRITS

- Grappa il Moscato di Nonino **7.50**
aromatic, roses, thyme, vanilla
- Grappa Marolo di Barolo (matured) **9.50**
licorice root, tobacco, roasted almonds
- Cognac Montifaud VSOP **9.00**
fruity, smooth, vanilla, caramel
- Armagnac de Montal VSOP **8.50**
plums, stewed fruit, cinnamon, pepper and vanilla
- Whiskey Bushmills Black **6.75**
malt, toffee, vanilla, spicy
- Whisky Glenmorangie Quinta Ruban **12.00**
matured for 14 years in port pipes
orange, dark chocolat, walnut, pepper
- Whisky Scarabus, Islay Single Malt
10 years **10.00**
sweet start, salty, spicy herbs, peat smoke, eucalyptus



COCKTAILS

- Limoncello Spritz **14.00**
Limoncello, cava, sparkling water and lemon
- Gin-tonic **12.25**
Celery gin with Fever Tree tonic

PORT, SHERRY, VERMOUTH

- Port, Kopke Fine White **5.50**
full, ripe honeyfruit, tones of vanilla
- Port, Kopke Fine Ruby **5.50**
robust, young fruit, delicately balanced
- Port, Kopke L.B.V. 2016 **8.00**
lively, sweet, wilde, ripe fruits
- Sherry, Osborne Fino **5.00**
clear, fresh, perfectly dry with tones of almond
- Vermouth Blanc Dolin **5.00**
elegant, aromatic, spicy

LIQUEURS

- Limoncello di Sorrento **6.50**
lemon liqueur
- Acqua di cedro **6.50**
citron liqueur
- Gouden amandel van Rutte **6.50**
almond liqueur
- Cuban Coffee van Rutte **6.50**
coffee liqueur
- Cointreau **6.50**
orange liqueur
- Molinari Sambuca **6.50**
anise liqueur

OTHER DRINKS

- Ricard, Pastis de Marseille **5.50**
star anise, liquorice
- Campari **6.00**
bitter sweet, fresh, tart



AFTERNOON TEA

- Afternoon tea per person^{o+} **25.00**
Scones with clotted cream, a variety of tarts and sandwiches with seasonal fillings and seasonal soup.
Daily from 2 to 5 p.m.

CAKE

- Chocolate cake^{o+} **5.50**
- Lemon-meringue cake⁺ **5.50**
- Cheesecake⁺ **5.50**
- Seasonal fruit cake⁺ **4.75**
- Carrot cake⁺ **4.75**



SWEET SNACKS

- Cookie **2.00**
oatmeal and cranberry cookie⁺ chocolate chip
cookie⁺ lemon thyme biscuit⁼ cantuccino⁺
almond and cinnamon^{o=}
- Two scones with jam and clotted cream⁺ **8.00**
- Brownie⁺ **4.25**
- Lemon-polenta cake^{o+} **4.25**

= : *vegan*

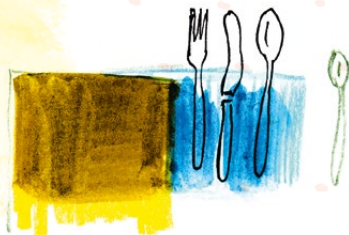
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BREAKFAST MENU

on weekdays from 7 to 12 a.m.

in the weekend from 8 to 12 a.m.

- Breakfast from the buffet **18.50**
children up to 11 year **9.25**
croissants, yoghurt with granola, seasonal fruit, salads, roasted vegetables, sourdough sandwiches and sweet and savoury dishes from our own bakery.
Filter coffee or tea, still or sparkling water, juice and home made squash from the buffet included

Breakfast à la carte

- Scrambled eggs with herbs from the garden^{+°} **8.00**
- Omelette with seasonal vegetables and mascarpone⁺ **9.00**
- Ricotta pancake with seasonal fruit and our own honey⁺ **7.50**
- Croque monsieur made with farm cheese, ham, béchamel sauce and rocket **9.50**
- Seasonal sourdough toast⁼ **9.50**
- Small breakfast⁺ **10.00**
Filter coffee or tea with a croissant, fresh fruit and yoghurt with granola

SAVOURY SNACKS

- Green olives^{°=} **6.00**
- Salumi[°] **10.00**
selection of thin sliced cold meats
- Antipasti vari^{°+=} **19.75**
an assortment of seasonal meat, fish and vegetarian mini-dishes
- Arancini with salsa verde⁺ **9.00**
- Bread with herb ricotta and seasonal pesto^{+°} **7.00**
- Raw vegetables with bagna càuda^{°+=} **6.50**
- Rosemary fries with mayonnaise⁺⁼ **7.00**



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