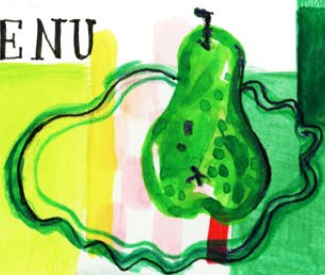


MENU



WINTER



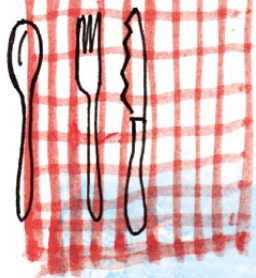
EAT AT  
VILLA  
AUGUSTUS

[www.villa-augustus.nl](http://www.villa-augustus.nl)

ENGLISH

## ANTIPASTI

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



## STARTERS

*lunch and dinner*

- Salad from the garden<sup>°=</sup> **10.50**
- Roasted seasonal vegetables with olive oil, lemon and garlic<sup>°=</sup> **12.50**
- Seasonal soup  
*Please check our extra menu.*
- Escabeche of North Sea fish, with piccalilly and celeriac **13.50**
- Steak tartare with Amsterdam pickled onions, mustard greens and toasted brioche<sup>°</sup> **14.00**
- Tomato soup with crème fraîche<sup>°+=</sup> **8.00**



## ESPECIALLY FOR LUNCH

- Sourdough toast with roasted mushrooms, poached egg, pecorino and cavolo nero pesto<sup>+°</sup> **14.00**
- Salad with roasted beetroot, goat's cheese and walnut<sup>°+</sup> **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<sup>°</sup> **14.75**
- Sourdough bread with smoked salmon, lemon, horseradish and salad<sup>°</sup> **15.25**
- Shrimp croquettes with mayonnaise **14.00**

## PASTA, GNOCCHI & RISOTTO

- Risotto with fennel sausage, cavolo nero, rosemary and Parmesan cheese<sup>°</sup> **17.50**
- Penne with tomato sauce and Parmesan, small<sup>+°=</sup> **12.50**
- Penne with tomato sauce and Parmesan<sup>+°=</sup> **15.00**
- Gnocchi with mushroom ragout and sage gremolata<sup>=</sup> **15.00**

## FROM THE WOOD-FIRED OVEN

- Half lobster with rosemary fries and a salad from the garden<sup>°</sup> **37.50**
- Pizza with thinly sliced rib eye steak, garlic and Parmesan cheese **16.50**
- Pizza with tomato and fior di latte<sup>+</sup> **13.00**
- Pizza with roasted seasonal vegetables and gremolata<sup>=</sup> **14.50**

## MAIN COURSES

- Guineafowl with baked cabbage, potato terrine and poultry gravy<sup>°</sup> **24.50**
- Halibut fillet with potato puree with herbs, black salsify, spinach and lemon<sup>°</sup> **27.00**
- Celeriac steak with sweet potato, sweet and sour radish and crispy Parmesan cheese<sup>+°=</sup> **19.00**
- Catch of the day:  
*Please check our extra menu.*
- Steak (Hereford) with seasonal vegetables and rosemary fries<sup>°</sup> **27.00**

<sup>=</sup> : *vegan*

<sup>+</sup> : *vegetarian*

<sup>°</sup> : *gluten-free*

<sup>=</sup> : *vegan on request*

<sup>+</sup> : *vegetarian on request*

<sup>°</sup> : *gluten-free on request*



## DESSERT

- Blood orange cake with almond ice cream<sup>+</sup> **8.50**
- Poached quince with mascarpone, lemon and pistachio<sup>°+</sup> **8.50**
- Cheeseboard with a selection of Dutch and Belgian cheeses<sup>°</sup> **14.00**
- Ice-cream coupe, per scoop<sup>°+=</sup> **3.50**

*Ask for our variety of Villa Augustus ice cream.*



## CAKE

- Chocolate cake<sup>°+</sup> **5.50**
- Lemon and merengue cake<sup>+</sup> **5.50**
- Cheesecake<sup>+</sup> **5.50**
- Seasonal fruit cake<sup>+</sup> **4.75**
- Carrot cake<sup>+</sup> **4.75**



## SWEET SNACKS

- Cookie **2.00**  
oatmeal and cranberry cookie<sup>+</sup> chocolate chip cookie<sup>+</sup>  
lemon thyme biscuit<sup>=</sup> cantuccino<sup>+</sup>
- Two scones with jam and clotted cream<sup>+</sup> **8.00**
- Afternoon tea per person<sup>°+</sup> **25.00**  
*Scones with clotted cream and jam. Sweet and savoury snacks from our own bakery. A variety of tarts and sandwiches with seasonal fillings*  
*Daily from 2 to 5 p.m.*
- Brownie<sup>+</sup> **4.50**
- Lemon-polenta cake<sup>°+</sup> **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**  
*refreshing, 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 **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

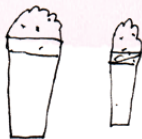
- Gulpener 'Pilsner' 5.0% 18 cl **4.00** 25 cl **4.25**  
*accessible, slightly hoppy*
- Gulpener, 'UR-pilsner' 5.0% 18 cl **4.25** 25 cl **4.50**  
*refreshing, with a spicy, slightly bitter twist*
- Homemade Radler 2.0% **5.00**  
*Gulpener draft beer with our lemon syrup*
- Texels 'Skiller Wit', wheat 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**
- Big Belly 'LouLou', Blond with honey 6.0% **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**

## Non-alcoholic

- Budels Malt 0.0% *b* **4.25**
- Oersoep 'Big Bob', IPA 0.3% **5.75**
- VandeStreek 'Playground', non-alcoholic IPA 0.5% **5.75**



## CIDER

- Elegast 'Farmhouse Saison', Cider 7.2% *b* **6.50**  
*refreshing, earthy tones and slightly bitter*



## 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**
- De Sousa 'Chemins des Terroir',  
pinot noir/chardonnay, Champagne, brut *bd*  
*fine mousse, citrus, ripe fruit, honey* **50.00**

### White

GLASS

BOTTLE

- Michaud, sauvignon, Touraine *b* **6.50** **31.00**  
*fresh, aromatic, peach, green apple*
- Reis 'Spätlese trocken', riesling, Moezel  
*smooth-dry, juicy, apple, citrus* **31.00**
- Wabi-Sabi 'Love & Passion', grüner veltliner, **7.50** **33.00**  
Nieder Österreich  
*lemon and smoky, strong minerality with refined acids*  
*natural wine*
- Jacouton 'Granit', viognier, Noord-Rhône **7.75** **35.00**  
*floral, white fruit, apricot, wood-matured*
- Clan del Vino 'La Reina Del Fango',  
verdejo, Segovia **37.50**  
*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, *b* **7.00 32.50**  
pinot noir/pinot gris, Touraine  
*red fruit, juicy, apricot*

## Red

GLASS

BOTTLE

- Visintini 'Palmira', merlot, Friuli *b* **6,50 31,00**  
*juicy red fruit, accessible with soft tannin*
- Gardiés 'On s'en Fish!', **7,75 35,00**  
grenache gris/carignan, Roussillon  
*red fruit, light herby, supple, served chilled*  
*natural wine*
- La Zafra 'Nu Tinto', monastrell, Alicante **37.50**  
*spicy, fruity, full-bodied, smooth*  
*natural wine*
- Cru Godard, merlot/cabernet sauvignon, **32.50**  
Bordeaux  
*classical, ripe tannins, hint of wood*
- Fatalone, 'Gioia del Colle', **8.00 35.00**  
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*
- Bas Armagnac Tariquet VSOP **8.50**  
*dried plum, candied fruit, almond, slightly spicy*
- 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<sup>o+</sup> **25.00**

*Scones with clotted cream and jam. Sweet and savoury snacks from our own bakery. A variety of tarts and sandwiches with seasonal fillings*

*Daily from 2 to 5 p.m.*

## CAKE

- Chocolate cake<sup>o+</sup> **5.50**
- Lemon-meringue cake<sup>+</sup> **5.50**
- Cheesecake<sup>+</sup> **5.50**
- Seasonal fruit cake<sup>+</sup> **4.75**
- Carrot cake<sup>+</sup> **4.75**



## SWEET SNACKS

- Cookie **2.00**  
oatmeal and cranberry cookie<sup>+</sup> chocolate chip cookie<sup>+</sup>  
lemon thyme biscuit<sup>=</sup> cantuccino<sup>+</sup>
- Two scones with jam and clotted cream<sup>+</sup> **8.00**
- Brownie<sup>+</sup> **4.25**
- Lemon-polenta cake<sup>o+</sup> **4.25**

<sup>=</sup> : vegan

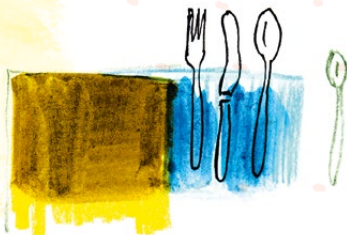
<sup>+</sup> : vegetarian

<sup>o</sup> : gluten-free

<sup>=</sup> : vegan on request

<sup>+</sup> : vegetarian on request

<sup>o</sup> : gluten-free on request



## 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, various 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<sup>+°</sup> **8.00**

- Omelette with seasonal vegetables and mascarpone<sup>+</sup> **9.00**

- Ricotta pancake with seasonal fruit and our own honey<sup>+</sup> **7.50**

- Croque monsieur made with farm cheese, ham, béchamel sauce and rocket **9.50**

- Seasonal sourdough toast<sup>=</sup> **9.50**

- Small breakfast<sup>+</sup> **10.00**

*Filter coffee or tea with a croissant, fresh fruit and yoghurt with granola*

## SAVOURY SNACKS

- Green olives<sup>°=</sup> **6.00**

- Salumi<sup>°</sup> **10.00**

*selection of thinly sliced cold meats*

- Antipasti vari<sup>°+=</sup> **19.75**

*an assortment of seasonal meat, fish and vegetarian mini-dishes*

- Arancini with salsa verde<sup>+</sup> **9.00**

- Bread with herb ricotta and seasonal pesto<sup>+°</sup> **7.00**

- Raw vegetables with bagna càuda<sup>°+=</sup> **6.50**

- Rosemary fries with mayonnaise<sup>+=</sup> **7.00**



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Bookings: +31 (0)78 639 31 11 [www.villa-augustus.nl](http://www.villa-augustus.nl)