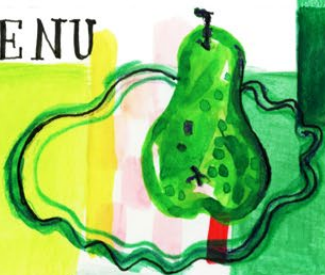


MENU



SPRING



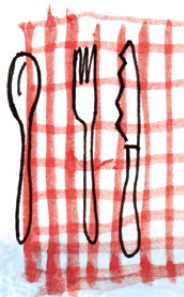
EAT AT
VILLA
AUGUSTUS

www.villa-augustus.nl

ENGLISH



BITS & BITES



- Mixed nuts^{◦=} 5.00
- Green olives^{◦=} 6.00
- Charcuterie[◦] 10.50
selection of thinly sliced cold meats
- Antipasti vari^{◦+=} 20.00
*An assortment of seasonal mini-dishes.
Nice to share.*
- Arancini with salsa verde⁺ 9.00
- Sourdough bread with olive tapenade,
tomato tapenade or a little of each^{=◦} 6.50
- Raw vegetables with bagna càuda[◦] 7.00
- Rosemary fries with mayonnaise^{◦+=} 6.00

STARTERS

Lunch and dinner



- Salad from the garden^{◦=} 9.50
- Roasted seasonal vegetables with olive oil,
lemon and garlic^{◦=} 13.00
- Seasonal soup
Ask for the soup of the day or scan the QR code.
- Onion soup with cheese croutons[◦] 9.50
- Grilled rib-eye with bean salad, lemon and
tarragon[◦] 16.50
- Ceviche of North Sea fish with rhubarb
and radish[◦] 14.50
- Tomato soup with crème fraîche^{◦+=} 8.00



= : *vegan*

= : *vegan on request*

+ : *vegetarian*

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◦ : *gluten-free*

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Information about allergens is available upon request.

Our kitchen uses mainly organically grown ingredients:

- *Vegetables from our gardens and Landzicht Biologisch.*
- *The meat is supplied by 'De Groene Weg', organic butchers.*
- *MSC certified fish from Schmidt Zeevis.*




ESPECIALLY FOR LUNCH

- Quiche Lorraine with leek, gammon and Comté cheese **13.00**
 - Quiche with chard, goat's cheese and scallion⁺ **12.00**
 - Eggs Florentine with sourdough brioche^{+°} **14.00**
(with smoked salmon + **2.00**)
 - Sourdough toast with asparagus, lemon ricotta, mizuna and radish^{+°} **14.50**
 - Sourdough toast with mortadella, pistachio pesto and burrata[°] **15.00**
 - Salad with roasted beetroot, goat's cheese and walnut^{°+} **14.50**
 - Sourdough toast with roast chicken and a salad with pickled onion[°] **15.00**
 - Sourdough bread with smoked salmon, lemon, horseradish and salad[°] **16.00**
 - Prawn croquettes with sourdough bread and mayonnaise **14.50**
- 

GNOCCHI, RISOTTO & PASTA

- Lemon risotto with met rapini and black pepper⁺ **15.00**
- Gnocchi with braised endive, pancetta and chervil butter⁺ **13.00**
- Pasta pomodoro with Parmesan, small^{+°=} **13.00**
- Pasta pomodoro with Parmesan^{+°=} **15.50**

FROM THE WOOD-FIRED OVEN

- Pizza with bresaola, rocket and lemon **17.50**
 - Pizza with courgette, burrata and basil pesto⁺ **16.00**
 - Pizza with tomato and cheese (fior di latte)⁺ **15.00**
 - Pizza with roasted seasonal vegetables and gremolata⁼ **16.00**
- 

MAIN COURSES

- Roast chicken with herby chorizo-bean stew and leaf vegetables^o **25.00**
- Red bream fillet with fregula salad, grilled courgette and mint **25.50**
- Green asparagus with white bean puree and roast potatoes with herbs from the garden⁼ **22.00**
- Baked beetroot with pearl barley risotto, miso beurre blanc and pickled beetroot⁺ **19.50**
- Catch of the day
Ask for the catch of the day or scan the QR code.
- Steak (Hereford) with seasonal vegetables and rosemary fries^o **27.50**

Scan the QR-code

today
extra
DRINKS AND
FOOD →



DESSERT

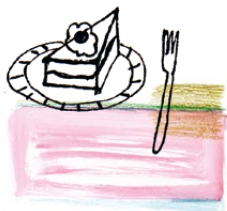
- Chocolate mousse with roasted hazelnuts, extra virgin olive oil and Maldon salt^{o+} **7.50**
- Affogato^{o+} **7.50**
two scoops of vanilla ice-cream drowned in espresso
- Rhubarb with custard and meringue^{o+} **7.50**
- Meringue with chocolate and pecan nuts⁺ **7.50**
- Cheeseboard^o **16.00**
Ask for the cheeses of the day or scan the QR code.
- Ice-cream coupe, per scoop^{o+=} **3.50**
Ask for the flavors of the day or scan the QR code.



AFTERNOON TEA

Daily from 2 to 5 p.m.

- Afternoon tea per person^{o+} **26.50**
*Scones with clotted cream and jam.
A variety of tarts and sandwiches
with seasonal fillings and
seasonal soup.*



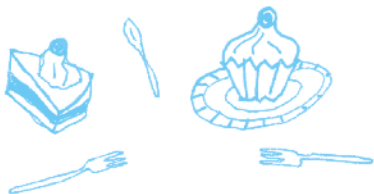
COOKIES

- Oatmeal and cranberry⁺ **2.50**
- Chocolate chip⁺ **2.50**
- Lemon thyme biscuit^{+ =} **2.50**
- Cantuccino⁺ **2.50**
- Almond and cinnamon^{o =} **2.50**



CAKE & SWEET SNACKS

- Lemon cake⁺ **3.50**
- Orange-polenta cake^{o+} **3.50**
- Brownie⁺ **4.00**
- Carrot cake⁺ **4.50**
- Seasonal fruit cake⁺ **5.00**
Ask for the seasonal fruit cake or scan the QR code.
- Chocolate cake^{o+} **5.50**
- Lemon and merengue cake⁺ **5.50**
- Cheesecake⁺ **5.50**
- Two scones with jam and clotted cream⁺ **8.00**



COFFEE

- Coffee **3.75**
- Espresso **3.50**
- Espresso macchiato **3.75**
- Cortado **3.75**
- Cappuccino **4.25**
- Latte **4.25**
- Flat white **4.25**
- Iced coffee **4.50**
- Decafé **3.75**
- Extra shot of espresso + **0.50**
- Oat milk + **0.00**



TEA

- White tea 'Bai Mu Dan', Fujian, China *b* **3.75**
- Yellow tea 'Golden Huang Cha', Guangdong, China **3.75**
- Green tea 'Jun Chiyabari', Dhankuta, Nepal *b* **3.75**
- Green tea 'Jasmin', Wuyuan, China *b* **3.75**
- Oolong tea 'Jun Chiyabari', Dhankuta, Nepal *b* **3.75**
- Black tea, 'Golden Yunnan', Yunnan, China *b* **3.75**
- Black tea, 'Earl Grey', India *b* **3.75**
- Rooibos, South Africa *b* **3.75**

Fresh herbs

- 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 *b* 4.75
- Fresh beetroot, orange, ginger, lemon 5.50
- Fresh cucumber, apple, pear, fennel, horseradish, lemon and mint 5.50
- Tomato 4.75
- Cranberry 4.75
- Apple-pear 4.00
- Pear 4.00



WATER & SOFT DRINKS

- Water on tap
sparkling or still per 0.5 litre 3.75 per litre 4.75
filtered and cooled
- Lemonade syrup with still or sparkling water:
 - Lemon 3.90
 - Orange and fennel 3.90
 - Rhubarb 3.90

Ask for our seasonal syrup or scan the QR code.
- Homemade ice tea with Earl Grey and lemon, sparkling or still 3.90
- Fever-tree 'Mediterranean tonic' 5.00
- Naturfrisk Ginger Beer 5.50
- Crodino 5.50
- Coca cola (zero), Fanta 3.90
- Chocolate milk *b* 3.75
- Hot chocolate milk *b* 4.00
- Cream + 0.50
- Milk 3.50
- Buttermilk 3.50
- Oat milk 3.50

today
extra
DRINKS



Scan the QR-code

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- Cheesecake⁺ **5.50**
- Two scones with jam and clotted cream⁺ **8.00**



WINE



GLASS BOTTLE

House wine

- Altugnac 'Pilotis blanc',
mauzac/chardonnay, Languedoc
spicy, fresh, peach 5.50 29.50
- Altugnac 'Pilotis rosé',
cinsault/syrah, Languedoc
fresh, red current, energetic and juicy 5.50 29.50
- Altugnac 'Pilotis rouge',
merlot/cabernet franc, Languedoc
supple, red fruit 5.50 29.50

Ask for the wine of the day or scan the QR code.

Sparkling

GLASS BOTTLE

- Alta Alella 'Evolució', Cava Brut Nature,
Penedès *b* 8.00 39.50
green apple, flowery with refreshing mousse
- 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* 7.00 32.50
fresh, aromatic, peach, green apple
- Reis 'Spätlese trocken', riesling, Moezel 31.00
smooth-dry, juicy, apple, citrus
- Wabi-Sabi 'Just Grüner', 7.50 33.00
grüner veltliner, Nieder Österreich
*citrus and green apple, mineral, crisp
natural wine*
- Jacouton 'Granit', viognier, Noord-Rhône 7.75 35.00
floral, white fruit, apricot, wood-matured
- Ch. Lavernette 'Vignes de la Roche', 37.50
chardonnay, Beaujolais *bd*
white flowers, stone fruit, butter, refined acids
- Racèmes 'Toponyme', chenin blanc, Montlouis 39,00
*ripe stone fruit, honey and vanilla
natural wine*

Orange

BOTTLE

- TackGlou 'Tête en l'air', riesling/
pinot noir/muscat/gewürztraminer, Elzas
*red fruit and grenadine, juicy, with finesse
and a long finish*
natural wine **39.50**

Rosé

BOTTLE

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

Red

GLASS

BOTTLE

- Michaud 'Bas Quartaux', pinot noir,
Touraine **7.00 32.50**
juicy, cherry, hints of an earthy flavour
- Heinrich 'Zweigelt', zweigelt, Burgenland *bd* **35,00**
blackberries, earthy, soft with light tannins
natural wine
- Cru Godard, merlot/cabernet sauvignon, **7.00 32.50**
Bordeaux
classical, ripe tannins, hint of wood
- Daniel Ramos 'El Berrakin tinto', **8.00 37.50**
garnacha/jean, Sierra de Gredos
ripe red fruit, spices, full and energetic
natural wine
- Fatalone, 'Gioia del Colle', **39.00**
primitivo, Puglia *b*
raisins, ripe cherries, rich and elegant

Dessert

GLASS

BOTTLE

- Gardiés 'Flor', muscat, Roussillon *b* **8,50 32,50**
tropical fruit, honey, fresh

b = produced organically

bd = produced organic-dynamically

pn = Pétillant Naturel



BEER

Draft

- Gulpener 'Pilsner' 5.0%
18 cl **3.75** 25 cl **4.00**
- Gulpener, 'Biologisch Pilsener' 5.0% *b*
18 cl **4.25** 25 cl **4.50**
- Homemade Radler 2.0% **4.50**
- Gulpener 'Biologisch Weizen', *b* 5,3% **5.25**
- Gebrouwen door vrouwen 'Bloesem Blond',
blond with elderflower 6.2% **5.25**



Ask for the IPA beers of the day or scan the QR code.

Bottled/canned

- Scheldebrouwerij 'Witbeer', wheat beer 5.0% **6.00**
- Scheldebrouwerij 'Lamme Goedzak', vol blond 7.0% **6.50**
- VandeStreek 'Hop Art', west coast IPA 5.0% **6.50**
gluten-free
- Baxbier 'Kon Minder', citra pale ale 5.5% **6.50**
- Baxbier 'Abbey Rave', tripel 8.7% **7.00**
- Brasserie d'Orval 'Orval', Trappist 6.2% **7.00**
- De Kromme Haring 'Inktvis', black IPA 6.0% **7.00**
- De Kromme Haring 'Fugu', saison with yuzu 6.5% **7.00**



Non-alcoholic

- Budels Malt 0.0% *b* **4.50**
- VandeStreek 'Bumper', non-alcoholic blond <0.5% **6.50**
- VandeStreek 'Playground', non-alcoholic IPA <0.5% **6.50**
- De Kromme Haring 'Sanddiver', gose 0.3% **7.00**
- Oersoep 'Starchaser', cosmic wheat beer 0.0% **7.00**

CIDER

- Ross-on-Wye 'Birdbarker',
classic English cider 6.5% **7.00**

DOMESTIC SPIRITS

- Young jenever from Rutte **4.25**
- Old jenever from Rutte **4.25**
- Koornwijn jenever from Rutte **4.75**
- Stokerij Lubberhuizen 'Betuws Goud', apple and pear matured on wood **8.00**
- Vodka from Rutte **8.00**
- Celery gin, from Rutte **7.50**
- Rum Zuidam Flying Dutchman **7.00**

FOREIGN SPIRITS

- Grappa il Moscato di Nonino **7.50**
- Grappa Marolo di Barolo (matured) **9.50**
- Cognac Montifaud VSOP **9.00**
- Armagnac de Montal VSOP **8.50**
- Whiskey Bushmills Black **6.75**
- Whisky Glenmorangie Quinta Ruban **12.00**
matured for 14 years in port pipes
- Whisky Scarabus, Islay Single Malt
10 years **10.00**

OTHER DRINKS

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



COCKTAILS

- Sgroppino **8.00**
Cava, limoncello en lemon sorbet
- Mimosa **10.00**
Cointreau, cava and fresh orange juice
- Gin-tonic **12.00**
Celery gin with Fever-tree Mediterranean tonic
- Negroni **12.50**
Celery gin, red vermout, Campari and orange
- Limoncello Spritz **11.00**
Limoncello, cava, sparkling water and lemon

PORT, SHERRY, VERMOUTH

- Port, Kopke Fine White **5.50**
- Port, Kopke Fine Ruby **5.50**
- Port, Kopke L.B.V. 2016 **8.00**
- Sherry, Osborne Fino **5.00**
- Vermouth Blanc, Dolin **5.00**
- Vermouth Rouge, Dolin **5.00**

LIQUEURS

- Limoncello di Sorrento **6.50**
- Acqua di cedro **6.50**
- Gouden amandel van Rutte **6.50**
- Cuban Coffee van Rutte **6.50**
- Cointreau **6.50**
- Molinari Sambuca **6.50**

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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 **19.50**
children up to 11 year **9.25**
croissants, yoghurt with granola, seasonal fruit, salads, roasted vegetables, sourdough bread 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^{o+} **8.00**
- Omelette with seasonal vegetables and mascarpone^{+o} **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**
- Small breakfast⁺ **10.00**
Filter coffee or tea with a croissant, fresh fruit and yoghurt with granola

BITS & BITES

- Mixed nuts^{o=} **5.00**
- Green olives^{o=} **6.00**
- Charcuterie^o **10.50**
selection of thinly sliced cold meats
- Antipasti vari^{o+=} **20.00**
An assortment of seasonal mini-dishes. Nice to share.
- Arancini with salsa verde⁺ **9.00**
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- Raw vegetables with bagna càuda^o **7.00**
- Rosemary fries with mayonnaise^{+o=} **6.00**



Oranjelaan 7, 3311 DH Dordrecht

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