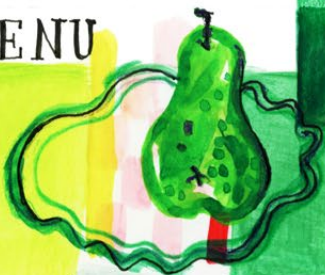


MENU



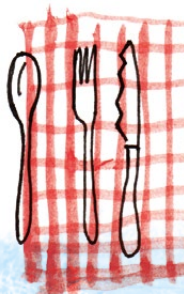
EAT AT
VILLA
AUGUSTUS

www.villa-augustus.nl

ENGLISH



BITS & BITES



- Mixed nuts^{o=} **5.00**
- Green olives^{o=} **6.00**
- Charcuterie^o **10.00**
selection of thinly sliced cold meats
- Antipasti vari^{o+=} **19.75**
*An assortment of seasonal mini-dishes.
Nice to share. Enjoy it with a bottle of 'Lambrooklyn'.*
- Arancini with salsa verde⁺ **9.00**
- Sourdough bread with olive tapenade,
tomato tapenade or a little of each^{=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=} **9.50**
- Roasted seasonal vegetables with olive oil,
lemon and garlic^{o=} **12.50**
- Seasonal soup
Scan the QR code for the soup of the season.
- Grilled sardines with garlic, pepper
and lemon^o **14.50**
- Fish soup with rouille and
sourdough toast, small^o **10.00**
- Steak tartare with sourdough brioche and
pickled autumn radish^o **14.00**
- Tomato soup with crème fraîche^{o+=} **8.00**



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 **11.50**
- Quiche with autumn vegetables and roquefort⁺ **11.50**
- Sourdough toast with mushrooms, pecorino and a poached egg^{+°=} **12.50**
- Sourdough toast with entrecote, rocket and tarragon mayonnaise[°] **13.50**
- Salad with roasted beetroot, goat's cheese and walnut^{+°} **14.50**
- Sourdough bread with roast chicken and a salad with pickled onion[°] **13.75**
- Sourdough bread with smoked salmon, lemon, horseradish and salad[°] **15.25**
- Prawn croquettes with sourdough bread and mayonnaise **14.50**

RISOTTO, GNOCCHI & PASTA

- Pumpkin risotto with cavolo nero, gorgonzola and pangrattato^{+°} **14.50**
- Gnocchi with mushrooms and sage (with pancetta + 2.00 euros)^{+°=} **15.50**
- Linguine with stir-fried shellfish, white wine, parsley and lemon **16.50**
- Penne with tomato sauce and Parmesan, small^{+°=} **12.50**
- Penne with tomato sauce and Parmesan^{+°=} **15.00**

FROM THE WOOD-FIRED OVEN

- Half lobster with rosemary fries and a salad from the garden[°] **37.50**
- Pizza with entrecote, garlic and parmesan **15.50**
- Pizza with mushrooms, pancetta and rocket^{+°=} **15.00**
- Pizza with tomato and fior di latte⁺ **13.00**
- Pizza with roasted seasonal vegetables and gremolata⁼ **14.50**

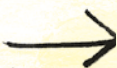


MAIN COURSES

- Half a Polder chicken with potato terrine and stewed Savoy cabbage[◦] 27.50
- Fish soup with rouille and sourdough toast[◦] 22.50
- Pumpkin puree with stewed cabbage, lentils, balsamic mayonnaise and walnuts^{+ =} 19.00
- Steak (Hereford) with seasonal vegetables and rosemary fries[◦] 27.00
- Catch of the day
Scan the QR code for the catch of the day.

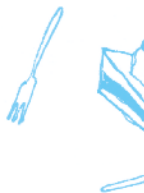


heden
extra
DRANK en
gerechten



DESSERT

- Poached pear with chocolate, vanilla ice-cream and almonds^{◦+} 9.00
- Tiramisu⁺ 9.00
- Affogato^{◦+} 8.50
two scoops of vanilla ice-cream drowned in espresso
- Sgroppino with limoncello^{◦=} 7.50
- Cheeseboard with a selection of Dutch and Belgian cheeses[◦] 14.00
- Ice-cream coupe, per scoop^{◦+=} 3.50
Ask for our variety of Villa Augustus ice cream.



= : vegan

= : vegan on request

+ : vegetarian

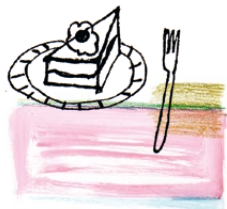
+ : vegetarian on request

◦ : gluten-free

◦ : gluten-free on request

CAKE

- Chocolate cake^{o+} **5.50**
- Lemon and merengue cake⁺ **5.50**
- Cheesecake⁺ **5.75**
- Seasonal fruit cake⁺ **4.75**
- Carrot cake⁺ **4.50**



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⁺ **4.25**
- Lemon-polenta cake^{o+} **4.25**



COFFEE

- Filter coffee **2.75**
- Coffee: long black **3.50**
- Espresso **3.00**
- Espresso macchiato **3.50**
- Cortado **3.50**
- Cappuccino **4.00**
- Latte **4.25**
- Flat white **4.25**
- Iced coffee **4.25**
- 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 *b* 5.00
- Fresh beetroot, orange, ginger, lemon 5.25
- Fresh carrot, ginger, apple and orange 5.25
- Tomato 4.50
- Cranberry 5.00
- 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
Please ask for our seasonal syrup.
- Homemade ice tea with
Earl Grey and lemon, sparkling or still 3.75
- Fever Tree tonic 5.00
- Naturfrisk Ginger Beer *b* 5.00
- Crodino 5.50
- Coca cola (zero), Fanta 3.75
- Chocolate milk *b* 3.75
- Hot chocolate milk *b* 4.00
- Cream + 0.50
- Milk 3.50
- Buttermilk 3.50
- Oat milk 3.50

heden
extra
DRINK



BEER

Draft

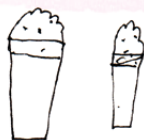
- Gulpener 'Pilsner' 5.0% 18 cl **3.50** 25 cl **3.75**
accessible, slightly hoppy
- Gulpener, 'UR-pilsner' 5.0% *b* 18 cl **4.25** 25 cl **4.50**
refreshing, with a spicy, slightly bitter twist
- Homemade Radler 2.0% **4.25**
Gulpener draft beer with our lemon syrup
- Gulpener 'Korenwolf', four-grain wheat beer 6.0% **5.00**
fresh and fruity, coriander
Scan the QR code for extra draft beers.

Bottled/canned

- Walhalla 'Mist', Weizen 5.5% **6.25**
- Scheldebrouwerij 'Lamme Goedzak', Vol Blond 7.0% **6.25**
- Scheldebrouwerij 'Dulle Griet', Dubbel 6.5% **6.25**
- Baxbier 'Abbey Rave', Tripel 8.7% **6.50**
- Kaapse Brouwers 'Kaapse Karel', IPA 4.9% **6.25**
gluten-free
- Brouwerij De Molen 'Vuur & Vlam', IPA 6.2% **6.50**
- Baxbier 'Koud Vuur', Smoked Porter 6.5% **6.25**
- De Kromme Haring, 'Fugu', Saison 6.5% **6.50**

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', Cosmic wheat beer 0.0% **6.25**



CIDER

- Elegast 'Cider Alcoholvrij' <0.5% *b* **6.50**
- Elegast 'Regeneration', Pear Cider 5.5% *b* **6.50**

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
- Scan the QR code for extra wines.*

Sparkling

GLASS BOTTLE

- Alta Alella '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, Moezel 31.00
smooth-dry, juicy, apple, citrus
- Wabi-Sabi 'Love & Passion', 7.50 33.00
grüner veltliner, Nieder Österreich
strong minerality, refined acids, citrus and white fruit
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

- 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

- Michaud 'Bas Quartaux', pinot noir,
Touraine **6,50 31,00**
juicy, cherry, hints of an earthy flavour
- Les Temps de Reveur 'A nos Etoiles', **37,50**
carignan, Pourrières
blackcurrant, fresh green herbs and matured 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, **8,50 32,50**
Roussillon *b*
tropical fruit, honey, fresh

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

- Mimosa **9.50**
Cointreau, cava and fresh orange juice
- Gin-tonic **11.50**
Celery gin with Fever Tree tonic
- Limoncello Spritz **11.00**
Limoncello, cava, sparkling water and lemon
- Campari Spritz **11.00**
Campari, cava sparkling water and orange

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

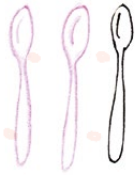


AFTERNOON TEA

- Afternoon tea per person ^{o+} **25.00**
scones with clotted cream 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.

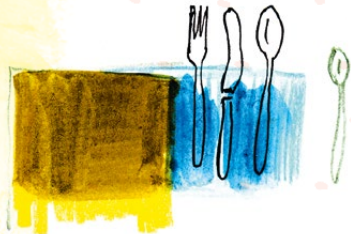
CAKE

- Chocolate cake ^{o+} **5.50**
- Lemon-meringue cake ⁺ **5.50**
- Cheesecake ⁺ **5.75**
- Seasonal fruit cake ⁺ **4.75**
- Carrot cake ⁺ **4.50**



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 ⁼ : vegan on request
⁺ : vegetarian ⁺ : vegetarian on request
^o : gluten-free ^o : 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, 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⁺ **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 **10.00**
selection of thinly sliced cold meats
- Antipasti vari^{o+=} **19.75**
An assortment of seasonal mini-dishes. Nice to share. Enjoy it with a bottle of 'Lambrooklyn'.
- Arancini with salsa verde⁺ **9.00**
- Sourdough bread with olive tapenade, tomato tapenade or a little of each^o **7.00**
- Raw vegetables with bagna càuda^{o+=} **6.50**
- Rosemary fries with mayonnaise⁺⁼ **7.00**



Oranjelaan 7, 3311 DH Dordrecht

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