



Our kitchen team would like to introduce you, in the comfort of our restaurant, to the gourmet aspects of Limburg cuisine, which he combines with flavours from all over the world. We love to focus on these sophisticated dishes, as they do justice to the pure, regional, and honest products he uses. Inspired by various international cuisines and all the good that Limburg has to offer, Our kitchen team will ensure that you enjoy the entire evening, from the amuse-bouches to the desserts.

3-course menu € 45,-

4-course menu € 55,-

STARTERS

Salmon Trio

Lolly | Smoked | Eggs | Lime cream | Mini cucumber | Apple | Carrot

Tomato Tartare Steak

Radish | Pine nuts | Phyllo dough | Spring onion | parsley mayo | Brioche

Beef Carpaccio (Entrecote)

Marinated | Cherry tomatoes | Truffle | fried capers | Parmesan Crumble | Frisée | Truffle mayo

ENTREMETS

Pork Belly

Slow-cooked | Glazed with aceto | Mizuna lettuce | Frisée

Bisque

Scampi | Tomato cubes | Foam

Quail Leg

Tarragon foam | Flat bean | Cress | Candied leg

Tomato boullion

Basil foam | Goat cheese | Pine nuts

If you have any questions or if you have allergies or dietary requirements, please ask our staff for assistance.

Vegan 



MAIN COURSES

Ocean beef

Dauphine puree | Rolled pointed cabbage | Madeira sauce | carrot cream

Guinea Fowl

Salsa verde | Lemongrass foam | Smashed potato | Roasted sweet onion

Sea Bream

Mousseline | Braised leeks | Wasabi seaweed | Beurre blanc

Ratatouille ✓

Zucchini | Eggplant | Tomato | Onion | Garlic | Olive oil | Basil

DESSERTS

Chocolate Sensation

Pure chocolate | Spring rol | Raspberry | white chocolate

To share koffie parfait

Parfait for 2 | Chocolate | Tia Maria | Espresso crumble

Lemon curd

Lemon curd | Egg white | Red fruits | Mint

Cheese Board

Fig bread | Chutney | 5 varieties
€ 12.50 Supplement

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Vegan ✓