



Our kitchenteam 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.

## **Anniversary Menu: Vaalsbroek 600 years**

### **Roasted Jerusalem artichoke**

Curry cream | Fried rice paper | Lentil salad | lime



### **Tomato bouillon**

Basil foam | Goat cheese | Pine nuts



### **Grilled tuna**

Pepper relish | Mustard greens | Samphire



### **Braised veal cheek**

Mousseline | Peas | Baby carrots | Wild mushrooms | Red wine sauce



### **Crème brûlée**

Caramelized at the table

<b>4-Course meal without wine</b>	<b>€</b>	<b>56.50</b>
<b>5-Course meal without wine</b>	<b>€</b>	<b>62.50</b>
<b>4-Course wine pairing</b>	<b>€</b>	<b>29.50</b>
<b>5-Course wine pairing</b>	<b>€</b>	<b>34.50</b>

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