

**B**

**BY TASTE**

# BITES

## IRISH MÓR NR. 3

PER PIECE	€5,50
PER HALF DOZEN	€30,00
PER DOZEN	€57,50

## IRISH MÓR NR. 3

topped with champagne sabayon

PER 2 PIECES	€15,00
PER HALF DOZEN	€40,00

## JOSELITO PATA NEGRA

Paleta Ibèrico de Bellota, Gran Reserva.

Aged for 30 months, olive sourdough bread and a tomato tapenade

€19,50

## HERTENHAM MET WALNOOT

Aged for 6 months, olive sourdough bread with a chutney

€19,50

# PRESTIGE MENU

5-COURSE	90,00
Trout – red gurnard – pork belly – lamb – dessert	
6-COURSE	115,00
Trout – red gurnard – langoustine – pork belly – lamb – dessert	
7-COURSE	133,50
Trout – red gurnard – langoustine – pork belly – lamb – cheese – dessert	

## TROUT FROM THE COMMANDERIE

Nort Sea crab – rhubarb – Tomasu – pink pepper  
( supplement Imperial Herritage Caviar 15,00 )

## RED GURNARD FROM THE BBQ

Sauce vierge – coltura – samphire

## LANGOUSTINE

pepesan – asparagus – sajoer lodeh

## LIVAR PORK BELLY WITH EEL

shiitake – oxtail – hazelnut

## LIMBURG LAMB

asparagus – wild garlic – morel

## STRAWBERRY

asparagus – tonka – basil

## CHEESE

Selection of cheeses from the cheese trolley  
Of Bourgondische Lifestyle and Kaasatelier

- *cheese instead of dessert 12,50*
- *cheese as an extra course 18,50*

# À LA CARTE

## STARTERS

AKAMI TUNA 24,00  
Tomasu – eggplant – ginger

TROUT FROM THE COMMANDERIE 24,00  
North Sea crab – rhubarb – Tomasu – pink pepper  
( *supplement Imperial Herritage Caviar 15,00* )

BRIOCHE FOIE GRAS 24,00  
Pata negra – onionchutney – port reduction

## INTERMEDIATE COURSES

RED GURNARD FROM THE BBQ 30,00  
Sauce vierge – coltura – samphire

LANGOUSTINE 55,00  
pepesan – asparagus – sajoer lode

LOBSTER THERMIDOR 36,00  
half lobster – leek – samphire – almond

LIVAR PORK BELLY WITH EEL 32,00  
shiitake – oxtail – hazelnut

## MAIN COURSES

NORTH SEA SOLE 50,00  
capers – seasonal vegetables – lemon

LOBSTER THERMIDOR 40,00 | 60,00  
leek – samphire – almond – risotto alla Milanese

LIMBURGS LAMB 45,00  
asparagus – wild garlic – morel

TOURNEDOS ROSSINI 55,00  
foie gras – brioche – Madeira sauce

## SIDE DISH

LITTLE GEM 5,50  
French dressing – croutons – Parmesan cheese

ASPARAGUS 11,00  
parsley – buttersauce

MASHED POTATOES 6,50  
Potatoes from the 'Heuvelland'

RISOTTO ALLA MILANESE 6,50

## DESSERT

STRAWBERRY 17,00  
asparagus – tonka – basil

CREPE SUZETTE 25,00 P.P  
orange – freshly churned vanilla ice cream  
( for 2 persons )

CHEESE 18,50  
Selection of cheeses from the cheese trolley  
of Bourgondische Lifestyle and Kaasatelier