

MONTHLY MENU

MAY

STARTER

On the carcass roasted Anjou pigeon with pumpkin cream
and dashi from shiitake

Salentein Barrel Selection Pinot Noir, Mendoza, Argentina

MAIN COURSE

Ray wing with asparagus, capers butter and a 64-degrees egg

Chardonnay Domein de Wijngaardsberg, Ulestraten, The Netherlands

DESSERT

Marinated strawberries with asparagus ice cream
and a sabayon of wheat beer

Cazes Muscat de Rivesaltes, Roussillon, France

<i>2-course menu</i>	<i>28.50</i>
<i>2-course wine pairing</i>	<i>12.00</i>
<i>3-course menu</i>	<i>35.00</i>
<i>3-course wine pairing</i>	<i>18.00</i>

SOUPS

Tom Kha Kai marinated chicken filet enoki	7.50
Green pea soup mint Dutch shrimps soybeans yogurt	7.00
Italian tomato bell pepper soup green pesto	6.50

STARTERS

Steak tartare 80 grams wakame cream sweet and sour radish soy caviar <i>L'Avenir Chenin Blanc, Stellenbosch, South-Africa</i>	14.50 7.00
Livar pork belly enoki salsa verde pumpkin <i>Domaine Mure Pinot Blanc, Alsace, France</i>	12.00 6.50
Beef carpaccio mushroom cream enoki arugula pecorino cheese <i>Salentein Barrel Selection Chardonnay, Mendoza, Argentina</i>	12.50 7.00
Vitello Macherello veal mackerel capers arugula <i>Farina Pinot Grigio, Veneto, Italy</i>	12.00 5.00
Home-marinated salmon bergamot and miso pickled vegetables soy caviar <i>Ramon Bilbao Verdejo, Rueda, Spain</i>	12.50 6.00
Scallops Dutch shrimps foam of apple marinated fennel olive-oil ice cream <i>Sancerre Fontaine Audon, Vallée de la Loire, France</i>	17.00 8.00

SALADS

Caesar salad marinated chicken bacon anchovies pecorino cheese <i>Ramon Bilbao Verdejo, Rueda, Spain</i>	9.50 / 12.50 6.00
Smoked salmon garlic gambas yuzu cream pickled cucumber <i>Farina Pinot Grigio – Veneto, Italy</i>	12.50 / 17.50 5.00
'Sjevraoje' goat cheese beet mushrooms fregula pasta <i>L'Avenir Chenin Blanc, Stellenbosch, South-Africa</i>	10.50 / 14.50 7.00

MONTHLY SPECIAL MAY

A la minute smoked Limburg trout with asparagus,
candied la ratte potatoes
and caviar dressing

Domaine René Mure Pinot Blanc 6.50

19.50

MAIN COURSES

Steak tartare 180 grams wakame cream soy caviar fries salad <i>Marchesi d Barolo Barbera d Asti, Piemonte, Italy</i>	24.00
	6.50
Beef tournedos salsa verde polenta mushrooms <i>Salentein Barrel Selection Malbec, Mendoza, Argentina</i>	24.00
	7.00
Livar rib-eye pork belly neck radish portobello pumpkin <i>Salentein Barrel Selection Pinot Noir, Mendoza, Argentina</i>	21.50
	7.00
Beef burger cocktail sauce bacon red onion relish old cheese fries <i>Salentein Barrel Selection Malbec, Mendoza, Argentina</i>	14.50
	7.00
Cod cauliflower pommes duchesse sabayon of smoked butter <i>Salentein Barrel Selection Chardonnay, Mendoza, Argentina</i>	23.00
	7.00
Sea bass eggplant olive cream tomato salsa beurre blanc <i>L'Avenir Chenin Blanc, Stellenbosch, South Africa</i>	21.50
	7.00
Fish & Chips cod remoulade sauce salad fries <i>Sancerre Chateau de Thauvenay, Vallée de la Loire, France</i>	16.50
	8.00
Ravioli caprese sage butter soybeans pine nuts pecorino cheese <i>Farina Pinot Grigio, Veneto, Italy</i>	16.50
	5.00

DESSERTS

Lemon sorbet lemon curd crumble meringue sabayon of wheat beer <i>Domaine Cazes Muscat de Rivesaltes, Roussillon, France</i>	8.50
	5.50
Crème brûlée white chocolate Oreo crunch blood orange sorbet <i>Domaine Cazes Muscat de Rivesaltes Ambre, Roussillon, France</i>	7.50
	7.50
Pineapple cremeux grilled pineapple coconut panna cotta passionfruit sorbet <i>Domaine Cazes Muscat de Rivesaltes Ambre, Roussillon, France</i>	7.50
	7.50
Cheese platter local cheeses Limburgse syrup bread grapes <i>Graham's Six Grapes Reserve Port, Douro, Portugal</i>	12.50
	6.00

BITES

8 bitterballen Limburgse mustard	9.50
6 shrimps potato crust hot chili sauce	9.00
Bread platter aioli tomato salsa pesto	7.50
Cheese platter local cheeses Limburgse syrup bread grapes	12.50
Charcuterie board regional meats bread	12.50
Fish platter several types of fish bread	12.50
Derlon platter (2 pers.) several fish and meats from our kitchen	25.00

STREETFOOD SNACKS

6 rendang croquettes Indonesian beef stew samurai sauce	8.50
6 gyoza crisp dim-sum chicken teriyaki furikake wakame cream	8.50
Nachos beef barbacoa cheddar guacamole black bean sauce	8.50
Poké bowl salmon or beef wakame cream soybeans spring onion ponzo	8.50

'LIMBURGSE VLAAI' & SMALL PASTRIES

Piece of Limburgse vlaai	3.75
Piece of Limburgse vlaai with cream	4.25
Eclairs several flavors	2.50

Everyday day we serve lovely pie from our bakery and pastry shop Peter Lemmens.

Ask one of our waiters/waitresses which types of 'Limburgse vlaai' and eclairs we serve for you today.