



Tasting Menu - Flavourful tasting of various dishes

Our chef Roger Zelissen prepares for you a festive surprise menu.
Of course, you can specify which ingredients you enjoy especially and which
you definitely don't like at all.

Only to order when all the guests participate at the same table.

3-course € 42,00 | 4-course € 52,00 | 5-course € 62,00 | 6-course € 72,00

COLD AND HOT STARTERS

Vegetarian dishes

Gratinated mushrooms and truffle cannelloni | 15,50
Parmesan cheese | stir fried spinach | truffle sauce

Limburger goat cheese 'Bokkesprong' | puff pastry | honey | 15,50
fresh salad | cognac plums | fig compote

Starters fish

Tuna tataki | sushi rice | sesame seeds | soy and ginger gel | 17,50
fresh salad | poached egg | green curry cream

Scallops | vadouvan oil | celeriac | apple potato salad | 17,50
smoked eel | basil cream

Starters meat

Thinly sliced roast beef | fresh salad | marinated beet | 16,50
crispy pork belly | morel cream | truffle potato chips

Pork tasting ; Coppa ham | caramelized pork belly | pork rilette | 16,50
spring roll with pulled pork | picalilly cream

Goose liver terrine | candied duck | apple chutney | apple syrup 19,50

Warm starters

Rendang of veal | stir fried noodles | spring onion | ginger | 15,50
chili pepper | soy sauce

Thin sliced scallops | cauliflower mousseline | 18,50
stir fried cauliflower | morel gravy

Lobster bisque | various kinds of fish | gamba dumpling | rouille | toast 23,00

The dishes on our menu are seasonal and where possible from their own region.
They are exclusively prepared with daily fresh natural products by our cooking team.

'Our dishes may contain allergens'

If you have special requirements concerning the presence of certain ingredients in
our dishes, we ask you kindly to report it to one of our executive employees.



Selection menu 3-course - BIB Gourmand €39,00

Starters

Scallops | vadouvan oil | celeriac | apple potato salad |
smoked eel | basil cream

OR

Thinly sliced roast beef | fresh salad | marinated beet |
crispy pork belly | morel cream | truffle potato chips

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Turbot filet | crispy crust of wheat crumb, ham and Parmesan cheese |
potato mousseline | salsify | white wine bacon sauce

Additional dish €17,50

SSS

Main course

Nordic cod filet | pumpkin risotto | puffed paprika | bok choy | sauce bearnaise

OR

Suckling pig filet | cutlet | parsnip mousseline | white cabbage |
grilled Roseval potato | fresh herb sauce

SSS

Dessert

Four European cheeses with fig bread

OR

Hazelnut parfait | caramel | toffee | roasted nuts |
Bailey's liquor cream sauce | vanilla crumble

Extra cheese dish € 12,50

MAIN DISHES FISH

Nordic cod filet | pumpkin risotto | puffed paprika | bok choy | sauce bearnaise 25,00

Skin fried sea bass | egg plant | white onion cream | stir fried spinach |
candied Roseval potato | white wine-anise sauce 27,00

Turbot filet | crispy crust of wheat crumb, ham and Parmesan cheese |
potato mousseline | salsify | white wine bacon sauce 32,00

Lobster bisque | various kinds of fish | gamba dumpling | rouille | toast 36,00

MAIN DISHES VEGETARIAN / MEAT

Daily fresh vegetarian suggestion 21,50

Suckling pig filet | cutlet | parsnip mousseline | white cabbage |
grilled Roseval potato | fresh herb sauce 25,00

Fried sweetbreads | rendang of veal | sweet potato mousseline |
pumpkin | shiitake | veal gravy 29,00

Rose roasted filet of lamb | Le Puy lentils |
coated lamb risotto | rosemary gravy 29,00

Tournedos 'Maas-Rijn-IJssel' beef | season vegetables |
sauce bearnaise | fresh fries 27,50

Surf & Turf – Tournedos | deep fried scampi | season vegetables |
lobster sauce | fresh fries 34,00