



Hoeve Kesselt is located just across the border in Belgium, on the southern edge of Maastricht. The farm encompasses more than three hectares of fields for vegetable cultivation, an orchard with chickens, and a farm shop. As a co-owner of Hoeve Kesselt, we work together with our farmer, Reinier Hoon to further sustain our business operations and cultivate the best and most delicious ingredients. In our effort to be dependent on what the land has available you will see our menu change with the seasons and new dishes becoming available every week.

## To Share (OR NOT)

### NORMANDY OYSTER

each - 5  
half dozen - 25  
dozen - 50

### GILLARDEAU OYSTER

each - 7  
half dozen - 35  
dozen - 70

### CAVIAR

asetra caviar with  
blini and crème fraîche  
50 gram - 140

## CHARCUTERIE

per 40 gram

dolce zero - 11.5  
salchichon iberico bellota - 10.5  
paleta mangalica - 11.5  
truffle mortadella - 9.5

## SNACKS

onion bhaji with lime mayonnaise (v) - 8.5  
toast with smoked salmon and cream cheese - 9  
pastéis de bacalhau - 9  
pizzetta with ricotta, fennel, anchovy and basil - 11

do you have an allergy?  
please tell us!

# Menu

2 dishes - 44  
3 dishes - 60  
4 dishes - 72

## COLD

**GREEN ASPARAGUS (V)**  
almond, dill and lemon verbena

**SMOKED TROUT**  
potato, pickles and wild garlic

**LAMB HAM**  
barigoule, olive and basil

## WARM

**POACHED EGG (V)**  
white asparagus, chicory and chives

**RED PERCH**  
bok choy, spinach and Thai curry

**CHICKEN THIGHS**  
mole, aji verde and lime

# Harry's Specials

expand your menu with  
the following dishes

**HALF LOBSTER**  
orzo, 'nduja and bisque d'homard  
52

**IBERICO SECRETO**  
salsa romesco and  
roasted leek  
38

# For two

(OR NOT)

**LIMOUSIN RIB EYE 300gr.**  
béarnaise sauce, small salad  
seasonal garnishes  
48

**SKATE WING**  
a la meunière  
(market price)

3 to 4 dishes per person for a full meal

CHEF  
*Frank van Thiel*