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In our continuous search for high quality ingredients and deliciousness, we started our own vegetable and fruit garden in the spring of 2019. This unique 2000m<sup>2</sup> garden is situated in the beautiful Jeker Valley on the southern edge of Maastricht. In our effort to be depend on what the land has available you will see our menu change with the seasons and new dishes becoming available every week.

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FROM THE

## *Raw Bar*

**NORMANDY OYSTER**

EACH - 4  
HALF DOZEN - 20  
DOZEN - 40

**VEGETABLE CRUDO**

HARVEST OF THE DAY - 8

**GILLARDEAU OYSTER**

EACH - 5  
HALF DOZEN - 25  
DOZEN - 50

## CHARCUTERIE

per 40 gram

CHORIZO TRONCAL - 5  
CECINA DE LEON - 5.5  
CAPOCOLLO SEGARELLI - 5  
PARMAHAM LEVONI - 5.5

## SNACKS

PASTÉIS DE BACALHAU - 5  
CRISPY GLAZED CAULIFLOWER (V) - 5  
POTATO BLINI, BROAD BEAN AND CRÈME FRACHE (V) - 5  
CHORIZO CROQUETTE WITH TARRAGON MAYONNAISE - 4.5

Substitutions and modifications  
will be politely declined.

Do you have an allergy?  
Please tell us!

*Menn*

2 DISHES

- 29

3 DISHES

- 39

4 DISHES

- 49

5 DISHES

- 59

GOAT CHEESE (V)  
NECTARINE AND RUCOLA

KOHLRABI RAVIOLI  
DUTCH CRAB, BASIL AND LEMON

OYSTER & VEAL TARTARE  
LIME AND TARRAGON

VEAL CHEEK RILLETTE  
POINTED CABBAGE AND MUSTARD

POTATO GNOCCHI (V)  
GREEN PEAS AND CHANTERELLES

SEA BREAM  
BOUCHOT MUSSELS, COUSCOUS AND FENNEL

CONFIT PORK BELLY  
BROCCOLI, GYOZA AND GINGER

dishes are medium sized

*For two*

## CÔTE DE BOEUF

BLANC BLEU BELGE ON THE BONE  
WITH BÉARNAISE SAUCE

FOR TWO- 74  
(preparation time 30 minutes)

## WILD SEA BASS

SALT CRUSTED WITH OLIVE OIL AND  
HOLLANDAISE SAUCE

FOR TWO- MARKET PRICE  
(preparation time 30 minutes)

## ON THE SIDE

GREEN ASPARAGUS - 6

CAULIFLOWER - 4.5

FRITES AND MAYONNAISE - 4.5

SIDE SALAD - 4

CHEF

*Frank van Thiel*