
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 2000m2 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.

FROM THE

Raw Bar

NORMANDY OYSTER

EACH - 4
HALF DOZEN - 20
DOZEN - 40

VEGETABLE CRUDO

HARVEST OF THE DAY - 8

GILLARDEAU OYSTER

EACH - 5.5
HALF DOZEN - 27.5
DOZEN - 55

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 3 DISHES 4 DISHES 5 DISHES
- 29 - 39 - 49 - 59

BEETROOT (V)
SMOKED ALMOND, CHERRY AND AJOBLANCO

MACKEREL
HARICOT VERTS, TOMATO AND LOVAGE

OYSTER & VEAL TARTARE
LIME AND TARRAGON

VEAL CHEEK RILLETTE
POINTED CABBAGE AND MUSTARD

ZUCCHINI (V)
POACHED EGG, PARMESAN CHEESE AND BASIL

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

ZUCCHINI - 5
CAULIFLOWER - 4.5

FRITES AND MAYONNAISE - 4.5
SIDE SALAD - 4

CHEF
Frank van Thiel