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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 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.

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FROM THE

## *Raw Bar*

**NORMANDY OYSTER**

EACH - 4.5  
HALF DOZEN - 22.5  
DOZEN - 45

**VEGETABLE CRUDO**

HARVEST OF THE DAY - 9

**GILLARDEAU OYSTER**

EACH - 6  
HALF DOZEN - 30  
DOZEN - 60

## CHARCUTERIE

per 40 gram

CHORIZO TRONCAL - 5.5  
HOME CURED DUCK BREAST - 7  
CAPOCOLLO SEGARELLI - 5.5  
TRUFFLE MORTADELLA - 6

## SNACKS

CRISPY SMELT FISHES WITH GREEN HERBS AND LEMON - 5.5  
ARANCINI'S WITH BASIL AIOLI (V) - 6.5  
ARTICHOKE WITH LEMON GARLIC VINAIGRETTE (V) - 6  
CABBAGE AND SOY GYOZA (V) - 5

Substitutions and modifications  
will be politely declined.

Do you have an allergy?  
Please tell us!

*Menu*

2 DISHES

- 32

3 DISHES

- 42

4 DISHES

- 52

5 DISHES

- 62

**BEETROOT (V)**

PEAR, SHROPSHIRE BLUE AND GREEK YOGURT

**RAW MARINATED COD FISH**

MISO, PARSNIP AND SHERRY

**VEAL TONGUE**

CELERIAC, WALNUTS AND MANDARIN

**BBQ LEEK**

CECINA DE LEON, POACHED EGG AND HOLLANDAISE

**PEARL BARLEY RISOTTO (V)**

MUSHROOMS AND JERUSALEM ARTICHOKE

**SKATE WING ON THE BONE**

POINTED CABBAGE, DUTCH SHRIMPS AND LEMON

**DUCK LEG CONFIT**

PUMPKIN RAVIOLI, HAZELNUT AND CRÈME DE VOLAILLE

dishes are medium sized

*For two*

**CÔTE DE BOEUF**

BLANC BLEU BELGE ON THE BONE  
WITH BÉARNAISE SAUCE

FOR TWO- 76  
(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**

PATISSON - 5.5

FRITES AND MAYONNAISE - 5

ROASTED BELL PEPPER - 5

SIDE SALAD - 4.5

CHEF

*Frank van Thiel*