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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 - 4.5  
HALF DOZEN - 22.5  
DOZEN - 45

### **'ZEEUWSE' FLAT OYSTER**

EACH - 5.5  
HALF DOZEN - 27.5  
DOZEN - 55

### **GILLARDEAU OYSTER**

EACH - 6  
HALF DOZEN - 30  
DOZEN - 60

## **CHARCUTERIE**

per 40 gram

CHORIZO TRONCAL - 5.5  
HOME CURED DUCK BREAST - 7  
CECINA DE LEÓN - 5.5  
TRUFFLE MORTADELLA - 6

## **SNACKS**

CRISPY SMELT FISHES WITH GREEN HERBS AND LEMON - 5.5  
SAUERKRAUT CROQUETTE WITH DIJON MUSTARD - 4  
FALAFEL WITH YOGURT AND CORIANDER - 5.5  
OKONOMIYAKI, SAVOURY PANCAKE (V) - 6.5

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)**

APPLE, RAISIN AND OLDE BOKKE CHEESE

**POTATO AND LEEK SALAD**

DUTCH SHRIMPS AND GREEN HERBS

**DUCK RILLETTE**

SAUERKRAUT AND MUSTARD

**MUSHROOM LASAGNA (V)**

CAVOLO NERO, HAZELNUT AND PARMESAN

**CODFISH**

TOPINAMBOER, CAPOCOLLO AND SMOKED ONION

**WILD BOAR CHEEK**

CELERIAC, ROASTED GARLIC AND COFFEE SAUCE

**HARE STEW**

PEAR, POTATO AND GINGERBREAD

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)

**SKATE WING**

**ON THE BONE  
À LA MEUNIÈRE WITH POTATOES**

FOR TWO- MARKET PRICE  
(preparation time 30 minutes)

**ON THE SIDE**

CARROTS & HARISSA - 5

FRITES AND MAYONNAISE - 5

SPROUTS, BACON & CHESTNUTS - 5.5

SIDE SALAD - 4.5

CHEF

*Frank van Thiel*