
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 - 4.5
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
CAPOCOLLO - 6
CECINA DE LEÓN - 5.5
TRUFFLE MORTADELLA - 6

SNACKS

EMPANADA WITH CHILI GARLIC AIOLI - 5.5
SAUERKRAUT CROQUETTE WITH DIJON MUSTARD - 4
CRISPY CORN RIBS WITH LIME YOGURT - 4.5
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

CHICORY (V)

ÉPOISSES, CARAMELIZED ONION AND WALNUT

POTATO AND LEEK SALAD

DUTCH SHRIMPS AND GREEN HERBS

SMOKED DUCK

BEETROOT, APRICOT AND ORANGE

VENISON TARTARE

BLACK PUDDING, CRANBERRY, BRUSSELS SPROUTS AND CHESTNUT

MUSHROOM LASAGNA (V)

CAVOLO NERO, HAZELNUT AND PARMESAN

RED SNAPPER

SALSIFY, ALMOND AND CRAB SAUCE

WILD BOAR CHEEK

CELERIAC, ROASTED GARLIC AND COFFEE SAUCE

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