
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 - 6.5
HALF DOZEN - 32.5
DOZEN - 65

CHARCUTERIE

per 40 gram

CHORIZO TRONCAL - 6
CAPOCOLLO - 6.5
CECINA DE LEÓN - 6
TRUFFLE MORTADELLA - 6.5

SNACKS

FRITTO MISTO DI MARE & DILL LEMON DIP - 6.5
ARTICHOKE WITH GARLIC-LEMON VINAIGRETTE (V) - 4.5
ONION BHAJI WITH CUMIN, CORIANDER & LIME (V) - 5.5
CROSTINI WITH CREAMY LARDO & ACETO BALSAMICO - 4.5

Substitutions and modifications
will be politely declined.

Do you have an allergy?
Please tell us!

Menu

2 DISHES

- 34

3 DISHES

- 44

4 DISHES

- 54

5 DISHES

- 64

SALMON

COLD ASPARAGUS SOUP, CRÈME FRAÎCHE & EGG

OYSTER MUSHROOMS (V)

PONZU & GREEN HERBS

LAMB SHOULDER

BBQ CABBAGE, MINT & CORIANDER

WHITE ASPARAGUS (V)

MORELS, POACHED EGG & PARSLEY HOLLANDAISE

RED SNAPPER

FENNEL, SHRIMPS, ROUILLE & LEMON BEURRE BLANC

LANGOUSTINES FROM THE JOSPER

RISOTTO, LEEK & LANGOUSTINE VINAIGRETTE

supplement - 9.5

QUAIL

LEG CONFIT, POTATO & CHIVE HOLLANDAISE

IBERICO RIB FINGERS

JALAPEÑO, CRISPY CORN, CORIANDER & MOLE

dishes are medium sized

For two

CÔTE DE BOEUF

BLANC BLEU BELGE ON THE BONE
WITH BÉARNAISE SAUCE

FOR TWO - 82
(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

WHITE & GREEN ASPARAGUS - 7

FRITES & MAYONNAISE - 5.5

PAK CHOI, SPRING ONIONS & SOY - 5.5

SIDE SALAD - 4.5

CHEF

Frank van Thiel