
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

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
RADISH WITH CURRY DIP (V) - 4
LAMB KOFTE WITH CORIANDER, YOGHURT & CUMIN - 6

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 MUSHROOM (V)

PONZU & GREEN HERBS

VEAL TARTARE

PICKLED KOHLRABI & CORNICHONS

WHITE ASPARAGUS (V)

MOREL, POACHED EGG & PARSLEY HOLLANDAISE

RED SNAPPER

FENNEL, DUTCH SHRIMP, ROUILLE & LEMON BEURRE BLANC

LANGOUSTINE FROM THE JOSPER

RISOTTO, LEEK & LANGOUSTINE VINAIGRETTE

supplement - 9.5

IBERICO RIB FINGERS

JALAPEÑO, CRISPY CORN, CORIANDER & MOLE

LAMB RUMP

RED LENTILS, SEASONAL BEANS & MINT

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