
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

ELDERFLOWER LEMON GRANITA
SUPPLEMENT PER OYSTER - 1

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
PADRON PEPPER FROM THE JOSPER (V) - 5.5
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!

Menn

2 DISHES

- 34

3 DISHES

- 44

4 DISHES

- 54

5 DISHES

- 64

SICILIAN SALAD

FENNEL, ORANGE, BASIL & ANCHOVY

DUTCH HERRING

PICKLES, APPLE & GREEN HERB GAZPACHO

'BOMMERIG' CHICKEN

BBQ CABBAGE, JALAPEÑO AND PICKLED ONION

OYSTER MUSHROOM (V)

PONZU & GREEN HERBS

VEAL TARTARE

PICKLED KOHLRABI & CORNICHONS

GREEN ASPARAGUS (V)

JALAPEÑO, CRISPY CORN, CORIANDER & MOLE

CODFISH

ZUCCHINI, ORZO PASTA & PARMESAN

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)

BOUILLABAISSE

WITH TOAST & ROUILLE

FOR TWO - 79.5
(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