
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

WATERMELON

A LA SANGRIA - 12.5

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

ARANCINI WITH ANCHOVY & LEMON MAYONNAISE - 6.5
OKONOMIYAKI SAVORY CABBAGE PANCAKE (V) - 6.5
BRIOCHE WITH MORTADELLA, RICOTTA & BASIL - 5.5
CRISPY GLAZED CAULIFLOWER (V) - 6

Substitutions and modifications
will be politely declined.

Do you have an allergy?
Please tell us!

Menu

2 DISHES

- 36

3 DISHES

- 46

4 DISHES

- 56

5 DISHES

- 66

MACKEREL TARTARE
KOHLRABI, PONZU & LIME

BEETROOT (V)
YOGHURT, BLACKBERRY & STAR ANISE

EGGPLANT & CARROT (V)
CHICKPEAS, CITRUS & MISO

THINLY SLICED BEEF
AJI VERDE, RED ONION & CRISPY CORN

SQUID
BELLPEPPER, SOBRASADA & FENNEL

BBQ LEEK (V)
POACHED EGG, AGED GOAT CHEESE & MUSTARD

CODFISH
BRANDADE, LEMON & NORI

BOMMERIG CHICKEN THIGH
JUS BECASSE, RUNNERBEANS & PARSLEY

dishes are medium sized
menu prices are per person

For two

CÔTE DE BOEUF

BLANC BLEU BELGE ON THE BONE
WITH BÉARNAISE SAUCE

FOR TWO - 84
(preparation time 30 minutes)

BOUILLABAISSE

WITH TOAST
& ROUILLE

FOR TWO - 78
(preparation time 30 minutes)

ON THE SIDE

PUMPKIN, HARISSA & FETA - 7

FRITES & MAYONNAISE - 6

RATATOUILLE - 6

SIDE SALAD - 5

CHEF

Frank van Thiel