
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 CREUSE

EACH - 5.5

HALF DOZEN - 27.5

DOZEN - 55

GILLARDEAU OYSTER

EACH - 6.5

HALF DOZEN - 32.5

DOZEN - 65

CHARCUTERIE

per 40 gram

SALAME CINGHIALE - 7

CAPOCOLLO - 6.5

PALETA IBÉRICO DI CEBO - 11.5

TRUFFLE MORTADELLA - 6.5

SNACKS

PANI PURI WITH HUMMUS & GOAT CHEESE (V) - 4.5

OKONOMIYAKI SAVORY CABBAGE PANCAKE (V) - 6.5

ARANCINI WITH DUTCH SHRIMP & ROUILLE - 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

SMOKED SPRAT

CELERIAC, LEMON & GREEN HERBS

SALSIFY (V)

OYSTER MUSHROOM & PONZU

STEAK TARTARE

MISO, PAKSOI & EARL GREY

DUTCH SHRIMPS

PUMPKIN & BISQUE VINAIGRETTE

'LIMBURGS ZOERVLEIS' (V)

OYSTER MUSHROOM & JERUSALEM ARTICHOKE

PLAICE

ROASTED GARLIC, CAULIFLOWER & HAZELNUT

PARTRIDGE

CABBAGE, PANCETTA & CRÈME DE VOLAILLE

supplement - 5

WILD BOAR CHEEK

ONION, JUNIPER BERRY & SMOKED HOLLANDAISE

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)

SKATE WING

**DUTCH SHRIMPS
& BEURRE NOISETTE**

FOR TWO - MARKET PRICE
(preparation time 30 minutes)

ON THE SIDE

BRUSSELS SPROUTS, BACON & CHESTNUT - 7

FRITES & MAYONNAISE - 6

CABBAGE, MUSTARD & HAZELNUT - 6

SIDE SALAD - 5

CHEF

Frank van Thiel