
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

CAVIAR 50 gram
Asetra caviar with
blini and crème fraiche
- 140

GILLARDEAU OYSTER

Each - 6.5
Half dozen - 32.5
Dozen - 65

CHARCUTERIE

per 40 gram

Salame Cinghale - 7
Capocollo - 6.5
Paleta Ibérico di Cebo - 11.50
Truffle Mortadella - 6.5

SNACKS

Pani Puri with hummus and goatcheese (V) - 4.5
Okonomiyaki white cabbage pancake (V) - 6.5
Arancini with Dutch shrimp and rouille- 5.5
Crispy glazed cauliflower (V) - 6

Substitutions and modifications
will be politely declined

Do you have an allergy?
Please tell us!

Menu

dishes are medium sized
menu prices are per person

2 dishes - 36

3 dishes - 46

4 dishes - 56

SMOKED SPRAT

celeriac, lemon and green herbs

SALSIFY (V)

oyster mushroom and ponzu

STEAK TARTARE

miso, paksoi and earl grey

'LIMBURGS ZOERVLEIS' (V)

cabbage, jerusalem artichoke and oyster mushroom

PLAICE

roasted garlic, cauliflower and hazelnut

WILD BOAR CHEEK

onion, juniper berry and smoked hollandaise

Harry's Specials

you can expand the menu
with the following dishes

VENISON

chicory, sprout, quince
and own gravy

28

PRIME BEEF

- Limousin Rib Eye 300 gr.
- BBB Côte de Boeuf (30 min.)

Sauce Béarnaise

45 / 84

POACHED EGG

aged cheese, capocollo
and wintertruffle

34

CHEF

Frank van Thiel