
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

Asetra caviar with
blini and crème fraîche
50 gram - 140

GILLARDEAU OYSTER

Each - 6.5
Half dozen - 32.5
Dozen - 65

CHARCUTERIE

per 40 gram

Salame di Cinghiale - 7
Capocollo - 6.5
Paleta Ibérico de Cebo - 11.5
Truffle Mortadella - 6.5

SNACKS

Crispy rice with smoked salmon and soy - 7.5
Tartlet with beetroot, goat cheese and red currant (V) - 6
Éclair with aged cheese, onion and bacon - 5.5
Churros with anchovy and chives - 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

CHICORY (V)

curry, granny smith and egg

LEEK & FENNEL

anchovy, ricotta and lemon

SMOKED TROUT

beetroot, horseradish and pickle juice

'BOMMERIG' CHICKEN

aji verde, radicchio and smoked vinaigrette

BRUSSEL SPROUTS (V)

harissa, couscous and hummus

SKREI

onion, oyster mushroom and madeira

PORK BELLY

atjar, peanut and coconut

*Harry's
Specials*

you can expand the menu
with the following dishes

OXTAIL

celeriac, aged cheese foam
and winter truffle

36

PRIME BEEF

• Limousin Rib Eye 300 gr.

45

• BBB Côte de Boeuf (30 min.)

sauce Béarnaise

84

'ZEEUWSE' OYSTER

poached oyster, bbq leek, potato and
Asetra caviar (10 gr.)

48

CHEF

Frank van Thiel