
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

Dolce Zero - 10.5
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

LEEK & FENNEL

anchovy, ricotta and lemon

SALMON TARTARE

kohlrabi and green herbs

OYSTER MUSHROOM (V)

ponzu vinaigrette and coriander

'BOMMERIG' CHICKEN

aji verde, radicchio and smoked vinaigrette

POACHED EGG (V)

spinach, salsify and Langres

SKREI

onion, oyster mushroom and madeira

OXTAIL

celeriac and aged cheese foam

supplement winter truffle 12.5

*Harry's
Specials*

you can expand the menu
with the following dishes

TOURNEDOS ROSSINI

duck liver, madeira jus
and winter truffle

54.5

PRIME BEEF

• Limousin Rib Eye 300 gr.
45

• BBB Côte de Boeuf (30 min.)
sauce Béarnaise

84

HALF LOBSTER

à la nage

38

CHEF

Frank van Thiel