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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.

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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  
Cured duckbreast - 8.5  
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

**SALMON TARTARE**

kohlrabi and green herbs

**SMOKED TROUT**

beetroot and horseradish

**OYSTER MUSHROOM (V)**

ponzu vinaigrette and coriander

**'CAESAR'**

chicken, bacon and pointed cabbage

**POACHED EGG (V)**

spinach, salsify and Langres

**SKREI**

Jerusalem artichoke, mushroom and smoked almonds

**OXTAIL**

celeriac and aged cheese foam

**supplement winter truffle 14.5**

Harry's  
Specials

you can expand the menu  
with the following dishes

**TOURNEDOS ROSSINI**

duck liver, madeira jus  
and winter truffle

56.5

**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