
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
Cured duckbreast - 8.5
Paleta Ibérico de Cebo - 11.5
Truffle Mortadella - 6.5

SNACKS

Lamb köfte with yogurt, mint and coriander - 7.5
Tartlet with feta and Greek salad (V) - 6.5
Crispy mac & cheese and chive mayonnaise (V) - 6
Corn fritters with spicy dip - 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

LABNEH (V)

roasted padron pepper, za'atar and spicy gazpacho

ROASTED CAULIFLOWER (V)

romesco, lemon and basil

MACKEREL & OYSTER

wasabi, elderflower and cucumber

LAMB HAM

white asparagus, wild garlic and old cheese

ASPARAGUS IN TEMPURA (V)

spring onion and vadouvan

SMOKED TROUT

kohlrabi and anchovy beurre blanc

QUAIL

red lentils, tabouleh and harissa

*Harry's
Specials*

you can expand the menu
with the following dishes

LAMB

neck, chop, green asparagus
and aji verde

36

PRIME BEEF

• Limousin Rib Eye 300 gr.
45

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

84

HALF LOBSTER

fettuccine, fennel and bisque
d'homard

38

CHEF

Frank van Thiel