
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 - 7.5
Paleta Ibérico de Cebo - 11.5
Truffle Mortadella - 6.5

SNACKS

Tartlet with tempeh and sambal beans (V) - 6.5
Smelt with lemon mayonnaise - 6.5
Pani puri with potato and smoked trout - 7
Toast with rouille of potato and anchovy - 7.5

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 - 38

3 dishes - 48

4 dishes - 58

TOMATO (V)

basil and chive

BEETROOT (V)

smoked goatcheese, pistachio and parsley

ROASTED BELLPEPPER

ajo blanco, black olive and anchovy

BEEF TARTARE

cucumber, oyster and green herbs

GNOCCHI

artichoke, zucchini and lardo di colonnata

DUTCH SHRIMPS

potato, bisque and chili

BOMMERIG CHICKEN

haricot verts, jus becasse and chive

Harry's Specials

you can expand the menu
with the following dishes

RED MULLET

red curry, mussel
and sambai

36

PRIME BEEF

• Limousin Rib Eye 300 gr.
45

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

84

PULPO

spicy potato, celery
and chorizo

28

CHEF

Frank van Thiel