

Starters / Entremets

Salmon

Home-made gravlax with a goat's cheese crème, marinated cluster tomatoes and crusty whole-wheat bread

Codfish

Salad of fried codfish with a "brandade" of haddock served with a vanilla and roasted paprika chutney

Veal

Veal pastrami, crispy shallots and a parsley-root crème

Quail

Winter salad with slow-cooked quail, fried afterwards on the "Big Green Egg" together with a smoked rib eye steak

Aubergine

Flan of lightly smoked and roasted aubergine on a tomato jelly, warm foam of Brie de Meaux and potatoes with crispy Taggian olives

Garlic

Creamy soup of roasted garlic with neck veal glazed within five spices and a garden herb cream

Tom Yam

Clear Thai shrimp broth with lobster, spinach and Granny Smith apple

Main courses

Curry

Thai curry of giant prawns with stir-fried bokchoi, finely shredded Spring onion, coriander and pandan rice

Sea bream

Unskinned, fried sea bream with stewed artichokes a la Barigoule with a frothy basil and butter sauce

Pork

Various preparations of Baambrug pork: Crispy pork belly, braised pork cheek and pink roasted fillet of pork together with a caramelized fig and a white Aceto Balsamico jus

Veal rib-eye

Veal rib-eye "Bordelaise New Style", fried within a crust of portobello and marrow served with a full red wine vinegar sauce

Pumpkin

Risotto of roasted St. Marne pumpkin with a chimed hazelnut and lime pesto served with stir fried young butter lettuce hearts

Desserts

De Kersentuin specialities à la carte

Starters

Spiny lobster

Carpaccio of spiny lobster with an oxtail and Sherry jelly topped with flaked summer truffle and mature cheese

€ 19,50****

Scallop

Crème of roasted pumpkin with charred scallops, caviar and Parmesan cheese

€ 18,00***

Goose Liver/ Foie gras

Marbre of spelt bread and Texel sheep's cheese with a rondelle of goose liver and beetroot marshmallows

€ 19,50****

Main courses

Whiting

Fillet of whiting fried under "Lardo di Collanata" with fried tails of spiny lobster, ravioli filled with duck leg confit and a creamy sauce with escargots

€ 29,50*

Black Footed Chicken

Whole roasted black footed chicken with Ras El Hanout served on a marbré of potato confit, stewed legs and celeriac

€ 27,50**

Gasconne

Gasconne entrecote roasted on the "Big Green Egg" with a stewpot of thick skirt and cèpes

€ 29,50**

Kersentuin classic starters

Perle de caviar

Italian cultivated caviar with a creamy flavour with traditional trimmings and buckwheat blinies

€ 2,50 per gram

Kersentuin classic main courses

North Sea sole

North Sea sole, fried in butter, served with fried potatoes and salad

According to weight € 37,50- € 45,00