

IN DE OUDE WATERMOLEN

Experience Burgundian Limburg at its finest. Inspired by our location in this unique border region, our chef brings together influences from the Netherlands, Belgium, and Germany in dishes that truly embrace the character of the region.

Starters

-  **Smoked Salmon** 21,00
Smoked & pickled with ponzu and sudachi | champagne dashi sabayon
fennel | blood orange
-  **Duck Duo** 21,00
Smoked duck & rillettes | date | apple ponzu | lentil dressing
-  **Veal Tartare** 21,00
Yuzu komkommer | kimchi mayonaise | baby paksoi | rastoria zeewier
-  **Yellow Beet Carpaccio** 18,00
Dutch miso rye gel | nori tempura | purslane

Special

- Scallop Ceviche** 28,00
Vanilla-lime | gochujang crumble | daikon | bonito flakes | palm kale cream

Intermediate Courses

-  **Lobster Bisque** 21,00
Smoked carrot | Dutch shrimp | sea fennel
-  **Mushroom Broth** 18,00
Wonton with veal cheek | marinated shimeji mushrooms | crispy chili oil
- Veal Sweetbread** 27,00
Crispy fried | morel sauce | Jerusalem artichoke cream
-  **Celeriac Sashimi** 21,00
Roasted fennel heart | smoked pumpkin compote | tarragon dressing

Main Courses

-  **'Oranje' Chicken** 29,00
Pan-seared on the skin | juniper & cocoa jus | confit red onion | cinnamon oil
-  **Fish of the Day** 32,00
Seasonal fish | apple cider beurre blanc | caramelised salsify | purslane
-  **Red Beet Gnocchi** 27,00
Oudwijker Fiore cheese | bimi | walnuts | beet velouté
-  **Liver Frenched Rack** 36,00
Sous-vide & pan-seared | gingerbread veal jus | sautéed chanterelles | flower sprouts

Special

Dry Aged Rib Eye 49,00
21 days aged | 250 g | XO red wine sauce | king oyster mushroom
pastrami crumble | puff pastry

Side Dishes

-  **Fresh Fries** 5,00
Deep fried with skin | rosemary salt
 + *Truffle mayonnaise & Parmesan cheese* €3.00 supplement
-  **Green Salad** 5,00
Classic vinaigrette
-  **Apple Compote** 5,00
From our own orchard

Desserts

-  **Brûlée glacé** 14
Crème brûlée ice cream | meringue | orange gel | vanilla sauce
-  **Fille blanche** 14
Bourbon vanilla ice cream | chocolate biscuit | chocolate sauce | nut crumble
-  **Blueberry moonlight** 14
Vanilla yogurt mousse | white chocolate | blackberry sauce | blueberry
-  **Cheese Selection** 19
Chimay Le 1875 | Brugse Blomme | Pas de Blue Bio | De Echte Limburger
Brie de Meaux Hennart AOP | nut bread | fig compote