

IN DE OUDE WATERMOLEN

Starters

-  **Trout**
Smoked & glazed with miso |
Apple must-dashi gel | Cucumber anti boise |
Dill | Lime oil
-  **Duck confit**
Terrine | Brioche | Frisée salad |
Lentils | Mustard dressing
-  **Livar ham**
Smoked ham | Fermented pear |
Aged goat cheese | Honey-dashi dressing |
Walnut powder
-  **Yellow Carrot | Mollestaart**
Linguine | Sea buckthorn gel |
Roasted almond cream |
Samphire pesto | Quinoa crumble

Wine pairing

Specially selected per dish

2 course wine pairing	19,-
3 course wine pairing	26,-
4 course wine pairing	32,-
5 course wine pairing	38,-

Special

- 21,- **Tuna** 26,-
Tataki | Sesame-Ponzu Glaze | Smoked Beetroot |
Ponzu-Miso Cream | Lotus Root | Daikon

21,-

Intermediate Dishes

21,-

-  **Lobster Bisque** 23,-
Smoked carrot & celeriac |
Dutch shrimps

18,-

-  **Game consommé** 19,-
Mushroom duxelles | Wonton |
Beech mushrooms | Crispy chili

- Veal Cheek** 24,-
Confit shallot | Veal jus |
Sauerkraut | Celeriac mousseline

-  **Parsnip & Pumpkin** 19,-
Roasted | Chestnut cream |
Thyme crisp | Beet vinaigrette

Special

Venison fillet

38,-

Sous Vide & Baked | Pine Needles
Game Stock | Roasted Salsify | Cream
of Chanterelle

Main Courses



Oranjehoen Chicken

Pan-seared | Pumpkin spice jus |
Roasted yellow beetroot | Pumpkin cream



Catch of the day

Seasonal fish | Burned leek beurre blanc |
Roasted cauliflower | Fennel seed crumble



Gnocchi

Stuffed with porcini | Truffle butter |
Pecorino | Cavolo nero



Dry-aged Entrecôte

Seared | Herb butter | Brussels sprout salad |
Homemade apple compote

*Our main courses are served with a varying potato and vegetable
garnish per table.*

On the Side



Fries

5,-

Skin-on | Fried in rosemary salt



Deluxe Fries

8,-

Skin-on | Parmesan cheese |
Truffle mayonnaise



Green Salad

5,-

Classic vinaigrette

28,-



Apple Compote

5,-

From our own orchard

32,-

Desserts

24,-



Nougat glacé

14,-

Nougat ice cream | Biscuit | Meringue |
Orange gel | Vanilla sauce

42,-



Fille blanche

14,-

Bourbon vanilla ice cream | Chocolate biscuit |
Chocolate sauce | Nut crumble



Chai Karamel

14,-

Mousse | Caramel sauce |
Pineapple compote | Chocolate



Cheese Selection

19,-

Chimay Le 1876 | Brugse Blomme | Pas de Bleu Bio |
De Echte Limburger | Brie de Meaux Hennart AOP |
Nut bread | Fig compote



Vegan



Vegetarian



Conscious Bilderberg

Do you have a food allergy or intolerance? Please let our staff know.