

Starters

-  **White asparagus**
Linguini | Granny Smith
Little Gem | fermented honey
-  **Veal carpaccio**
Slow cooked | rhubarb
hibiscus | horseradish
-  **Limburg tomato**
Strawberry | burrata | basil
-  **Smoked salmon**
Tartar | dill cream
lemon balm | crispy quinoa


18,50

22,50

18,50




21,-

Special

-  **Langoustine**
Tom kha kai foam | cilantro
green chili

28,-

Entrées

-  **Goat cheese**
Homemade ravioli | lavender
honey | walnut
-  **Lobsterbisque**
Scallop | rouille
crouton
-  **Egg yolk 63°**
Green asparagus | Rotterdamsche Oude
rosemary | macadamia

18,50

21,-

21,-

Wine pairing

Specially selected per dish

3-course wine pairing	25,-
4-course wine pairing	32,50
Gastronomic	+ 10,-



BILDERBERG

Kasteel Vaalsbroek

Special

Rack of lamb

Sous-vide cooked | white asparagus
rosemary | saffron Madeira Gravy

43,50

Main course

Duck breast

Orange | star anise
miso | carrot

29,50

Catch of the day

Beurre blanc | yuzu
leek | nori

29,50

Oranjehoen (local Dutch free-range chicken)

Sous-vide cooked | white asparagus | wild garlic
gravy | young broad beans | elderflower

27,50

Cauliflower

Roasted | tahini
harissa | pomegranate

22,50

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

On the Side



Fries

Fried with skin | rosemary salt

5,-



Deluxe truffle fries

Fried with skin
Parmesan | truffle mayonnaise

8,-



Green salad

Classic vinaigrette

5,-



Apple compote

From our own orchard

5,-

Desserts



Pornstar Martini

Ice cream dessert | maracujagel
passion fruit

14,-



Fille blanche

Vanilla ice cream | chocolate sauce
crumble

14,-



Raspberries

Bavarois | champagne sorbet
cardamom gel

14,-



Crème brûlée

Homemade | caramalised sugar
rhubarb

14,-



Cheese board

Chimay le 1876 | Brugse Blomme | Pas de Bleu Bio |
De Echte Limburger | Brie de Meaux Hennart AOP |
Notenbrood | Vijgencompote

19,-