

Starters

Castle pork 24

Quince | brioche | Limburgian mustard

'Oranjehoen' chicken terrine 24

Pistachio | wild mushroom | truffle

Salmon 25

Gravedlax | red beet | dill | 69-degree egg yolk

Polenta 18

Hummus | pomegranate | green pea

Soups

Celeriac 18

Velouté | parsley | truffle oil | crouton

Pointed cabbage 18

Mustard | fennel | guanciale

To start with

Oysters from the Meule Meester 8

Irish Aisling | green tabasco | lemon | available per 2 pcs.

Dried ham from the Castle pork 8

Aged for 12 months

Main Courses

Venison 40

Medallion | cherry plum | parsnip | chestnut mushroom

Oranjehoen van Johan Leenders 33

Chicken fillet | sweet onion | oyster mushroom | bay leaf

Castle pork rack 36

Polenta | thyme gravy | seasonal vegetables | chive oil

Sea bream 33

Antiboise | new potato | green pea | carrot

Fish in green 33

Orzo | lime | green bean | chive oil

Ravioli Pacenti 28

Balsamic | arugula | hazelnut | ricotta

Desserts

Cheesecake 16

Lemon | amarena cherry | white chocolate

Sweet honey 16

Apple | cinnamon | strained yogurt

Coffee 16

Biscuit | meringue | orange

Cheese Selection 20

5 varieties | condiment | nut bread

Friandises & coffee 9

Scoop of ice cream 3

Various flavours