



Our head chef, Jeroen Savelkoul, would like to introduce you, in the comfort of our restaurant, to the gourmet aspects of Limburg cuisine, which he combines with flavours from all over the world. Jeroen loves to focus on these sophisticated dishes, as they do justice to the pure, regional and honest products he uses. Inspired by various international cuisines and all the good that Limburg has to offer, Jeroen and his team will ensure that you enjoy the entire evening, from the amuse-bouches to the desserts.

Anniversary Menu: Vaalsbroek 600 years

Quail

Blackberry | clove | radicchio



Velouté

Salsify | truffle foam | Madeleine



Venison

Chestnuts | jacket potato | beetroot sauce



Cheese

Clafoutis | Blue cheese | Plum | Ruby port



Sweet

Mandarin | kruidnoten (traditional Dutch tiny spicy biscuits) | snake bean



4-course meal without wine	€	56.50
5-course meal without wine	€	62.50
4-course wine pairing	€	29.50
5-course wine pairing	€	35.50

If you have any questions or if you have allergies or dietary requirements, please ask our staff for assistance!