



## Information

Menu Selection:

**Two Courses – 29,50**

**Three Courses – 39,50**

**Four Courses – 49,50**

**Five Courses – 59,50**

Wine Pairing:

**Two Courses – 15,00**

**Three Courses – 22,50**

**Four Courses – 30,00**

**Five Courses – 37,50**



Château Holtmühle  
Tegelen



## Menu

### Starters

#### Steak Tartar

Piccalilli | Savora Mustard | Focaccia

#### Goat cheese

Red Beet | Aceot Balsamico | Walnut

#### Tataki Tuna

Wakame | Vadouvan | Sesame

#### Soto Ajam

Black Garlic | Sereh | Soy Sauce

### Entremets

#### Carnaroli Risotto

Truffle | Peas | Old Cheese from "Mertens"

#### Veal cheek

Puffen Quinoa | Green Asparagus | Plums

#### Razor blades

Bouillabaise | Saffron | Sundried tomato

#### Pheasant

Bouillon | Brioche | Rilette

### Main courses

#### Ocean Beef

Wild garlic | Roseval | Spicy Gravy

#### Label Rouge

La Ratte | Dutch Carrot | Romanesco

#### Halibut

Haricot Verts | Meiknol | Salted capers

#### Sea Bream

Cauliflower | Curry | Bimi

#### Holtmühle Vegetables

Sugar Snaps | Beetroot | Beech Mushroom 

### Desserts

#### Dutch Cheese Platter

5 Different Cheeses | Condiments | FIG Bread

#### Pistachio

Macaroons | Cranberry | Merengue

#### Chocolate

Vanilla | Ferrero | Ganache

#### Cheesecake

Mango | Lime | Farmer's Yoghurt

#### After Dinner Coffee

Coffee of your own choice with various treats