



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.

**3-course menu €44.75**

**4-course menu €53.50**

## **STARTERS**

### **Wild Boar**

Cooked in three ways | red cabbage | nuts

### **Salmon**

Hot-smoked | bottarga | langoustine

### **Mediterranean vegetables**



Roulade | ricotta | tomato

### **Celeriac**



Terrine | truffle | chervil

## **ENTREMETS**

### **Salad**



Warm | winter vegetables

### **Cod**

Moroccan lemon | shellfish gravy

### **Pasveld beef**

Shank | Mexican | tortilla | Cocoa

### **Clear game broth**

Double strength | wild woodland mushrooms

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

Vegetarian



## MAIN COURSES

### **Kuusj pork**

Sweet potato | Limburg mustard

### **Monkfish**

Beurre noisette | leek | potato confit

### **Spring chicken**

Asian | noodles | red onion | pak choi

### **Tarte tatin**



Belgian endive | thyme | mulled-white-wine gravy

## DESSERTS

### **Cheesecake**

Parsnip | white chocolate

### **Apple**

Pie (traditional Dutch style) | Bavarian cream | cinnamon

### **Cannelloni**

Vanilla | dates | 5 spices

### **Cheese**

5 kinds

€7.50 Supplement