



Served on Monday and Thursday

*Chef Jeroen Savelkoul introduces you to South Limburg cuisine at our restaurant.
You can taste Jeroen Savelkoul's signature in every dish*



Starter

Venison Sauerkraut | Herb biscuit | Cranberry

Entremets

Pork Belly Chinese cabbage | Amarena | Wild rice



Main Course

Cod Paprika | Gnocchi | Black olives | Beurre Blanc

Cheese

Assortiment White | Goat | Red | Blue | Hard



Dessert

Quince Bavarois | Jelly | Pecan

3 – course: 39.50

4-course: 48.00

5-course: 56.00

*If you've any questions regarding allergies or dietary requirements, ask our staff
for assistance!
Vegetarian ✓*





Served on Tuesday and Friday

*Chef Jeroen Savelkoul introduces you to South Limburg cuisine at our restaurant.
You can taste Jeroen Savelkoul's signature in every dish*



Starter

Tuna Seaweed | Lime | Fennel | Nori

Entremets

Pumpkin ✓ Baked | Creme | Crunchy | Foam



Main Course

Flank Steak Carrot | Beetroots | Madeira

Cheese

Assortiment White | Goat | Red | Blue | Hard



Dessert

Chocolate Dulce de leche | Peanut | Crunchy caramel

3 – course: 39.50

4-course: 48.00

5-course: 56.00

*If you've any questions regarding allergies or dietary requirements, ask our staff
for assistance!
Vegetarian ✓*





Served on Wednesday and Saturday

*Chef Jeroen Savelkoul introduces you to South Limburg cuisine at our restaurant.
You can taste Jeroen Savelkoul's signature in every dish*



Starter

Duck Terragon | Buckwheat | Bearnaise | Chioggia beets

Entremets

Salmon Poppy seeds | Celery | Tomato



Main Course

Chuck Tender Celery root | pommes confit | Chanterelle

Cheese

Assortiment White | Goat | Red | Blue | Hard



Dessert

Tangerine Chocolate | Kumquat | Pecan

3 – course: 39.50

4-course: 48.00

5-course: 56.00

*If you've any questions regarding allergies or dietary requirements, ask our staff
for assistance!
Vegetarian ✓*





Served on Sunday

*Chef Jeroen Savelkoul introduces you to South Limburg cuisine at our restaurant.
You can taste Jeroen Savelkoul's signature in every dish*



Starter

Corvina Buckwheat | Radish | Cucumber | Lime

Entremets

Cheek of Veal Kale | Potato | Egg Yolk



Main Course

Lamb Goatcheese | Eggplant | Polenta | Black olive

Cheese

Assortiment White | Goat | Red | Blue | Hard



Dessert

Banana Brown rum | Raisins | Sabayon | Vanilla

3 – course: 39.50

4-course: 48.00

5-course: 56.00

*If you've any questions regarding allergies or dietary requirements, ask our staff
for assistance!*

Vegetarian ✓

