



*In our restaurant, "In de Oude Watermolen", chef Robert Levels introduces you to South Limburg. Robert Levels has always worked in the highest-level gastronomy in the Netherlands and has earned his stripes in various starred restaurants. You can taste his signature in every dish, from the hors d'oeuvres to dessert. Inspired by the surroundings and full of passion, Robert's team prepares the most beautiful dishes with the very best, fresh, ecological and local products.*

*Restaurant manager Farhad Madjbur warmly welcomes you to our restaurant where he and his motivated team do all they can to give you the most pleasurable experience. You can taste his passion for the profession at the table where even the smallest details have been considered.*

## BURGUNDIAN LIMBURG MENU

### FLAVOURS OF THE HILL COUNTRY

#### Bommerig chicken Caesar 2.0

Filet | rilettes | egg | anchovy | Roman lettuce | parmesan | gherkin



#### Trout

Radish | almonds | blanched celery | apple | cucumber



#### Livar pork

Cutlet | pork neck | summer truffle | potato | mushroom



#### Strawberries


Rhubarb | vanilla | star anise | sorbet | elderflower | albumin

(Only available per table)

4-course menu including 4 accompanying wines from St. Martinus wine house €79.00

4-course menu excluding 4 accompanying wines €47.50

*If you have any questions about allergies, then please ask one of our staff!*

 Vegetarian



## A LA CARTE

### STARTERS

#### Lobster & Salmon €26.00

Tomato | mascarpone | basil | zucchini | lime | burrata

#### Tuna €22.50

Coconut | kombu dashi | coriander | lime | wasabi | potato

#### Beef €19.00

Carpaccio | caper berries | parmesan | summer truffle | egg | bacon

#### Caesar 2.0 €19.00

Filet | rilettes | egg | anchovy | roman lettuce | parmesan | gherkin

#### ✓ Gazpacho €16.00

Tomato | cucumber | blanched celery | mozzarella | home-grown herbs

### MAINS

#### Salmon €22.50

Gently cooked | citrus | ravioli | tomato | green asparagus | Piperade sauce

#### Sea Bream €21.00

Fillet | fennel | zucchini | Dauphin potatoes | madras curry | beurre blanc

#### Veal €27.50

Braised | fillet | parsnip | kohlrabi | chanterelles | veal jus | bay leaf

#### Chicken €26.00

Fillet | drumstick | snow peas | Mexican tarragon | Pain perdu Provençal

#### Livar pork €28.00 p.p [from 2 people]

Cutlet | pork neck | summer truffle | potato | mushroom

#### ✓ Tarte Tatin €19.00

Summer vegetables | parsnip | beurre blanc



## DESSERTS

### CHEESE €14.00

Five types | fig bread | honey | walnut | grapes

### VAL DIEU CHEESE €14.00

Melted | summer truffle | vegetable dips

### PEACH €12.50

Raspberry | vanilla | albumin | verbena

### STRAWBERRY €14.00

Rhubarb | vanilla | star anise | sorbet | elderflower | albumin

### CHAMPAGNE €14.00

Red fruit | white chocolate | lime | mint



## DESSERT WINES

COTEAUX DU LAYON €7.50 | 47.50

Loire, France – Chenin blanc

SAUTERNES €8.50 | 52.50

Bordeaux, France – Semillon, Sauvignon blanc, Muscadelle

MUSCAT DE BEAUMES-DE-VENISE € 8.50 | 52.50

Loire, France – Chenin blanc

“US PARELKE” ST.MARTINUS € 7.75 | 48.75

Vijlen, The Netherlands – Cabernet Cantor, Cabernet Cortis,  
Pinotin

## PORTO

TAYLORS RUBY PORT €6.50 | 47.50

Loire, France – Chenin blanc

TAYLORS LATE BOTTLED VINTAGE €8.50 | 52.50

Douro, Portugal – Tourgica Francesa, Tinta Roriz, Touriga  
Nacional e.a.

TAYLORS 10 YEAR OLD TAWNY €9.00 | 57.50

Douro, Portugal – Tourgica Francesa, Tinta Roriz, Touriga  
Nacional e.a.



# VON CLERMONT MENU

## CHOICE MENU



3 COURSES €39.00  
starter | main | dessert

4-COURSES €46.00  
starter | main | cheese | dessert

4-COURSES €49.00  
starter | entremets | main | dessert

5-COURSES €56.00  
starter | entremets | main | cheese | dessert

With the various menus, we serve an accompanying wine with each dish as desired. The wines are chosen with care by our sommelier Jan Brons for the perfect wine/dish pairing.

### WINE PACKAGES

3 COURSES | €24.50

4 COURSES | €29.50

5 COURSES | €34.50

Please feel free to ask for our extensive wine menu.



# MENU VON CLERMONT

## CHOICE MENU

### STARTERS

#### Lobster & Salmon

Tomato | mascarpone | basil | zucchini | lime | burrata

or

#### Beef

Carpaccio | caper berries | parmesan | summer truffle | egg | bacon

### MAINS

#### Chicken

Fillet | drumstick | snow peas | Mexican tarragon | Pain perdu Provençal

or

#### Salmon

Gently cooked | citrus | ravioli | tomato | green asparagus | Piperade sauce

### DESSERTS

#### Peach

Raspberry | vanilla | albumin | verbena

or

#### Cheese

Five types | honey | walnut | grapes

 Vegetarian

If you have any questions about allergies, then please ask one of our staff!