



MENU

STARTERS

VITELLO TONNATO WITH FRESH PIECE OF GRILLED TUNA

FAN OF MARINATED SALMON WITH AN ASPARAGUS SALAD

BEEF TARTARE WITH ROASTED ASPARAGUS (SUPL € 5.50)

CARPACCIO OF CELERICAC WITH CREAM OF RED BEET AND GINGER

SOUP

MISO SOUP WITH SPRING ONION AND SHIITAKE

ASPARAGUS CREAM SOUP



MAIN COURSES

BEEF STEW WITH KOMPENBEER

GUINEA FOWL SUPREME WITH TARRAGON

SEA WOLF MEDALLION WITH NDUJA INFUSED HOLLANDAISE

MASSAMAN CURRY WITH SWEET POTATO, VEGETABLES AND CASHEW NUTS

DESSERT

PARFAIT GLACÉ WITH GRAND-MARNIER / NOUGAT

NAMELAKA CHOCOLATE MOUSSE

SABLE WITH LEMON

CHEESE PLATTER



3- COURSE MENU / € 58,00

STARTER

MAIN COURSE

DESSERT

4- COURSE MENU / € 63,00

STARTER

SOUP

MAIN COURSE

DESSERT

5- COURSE MENU / € 74,00

STARTER

SOUP

MAIN COURSE

CHEESE PLATTER

DESSERT

WINE PACKAGES

3-COURSE MENU €27,00

4-COURSE MENU €36,00



A LA CARTE
ASPARAGUS FESTIVAL

STARTERS

DUO OF ASPARAGUS WITH SYMPHONY OF GREY SHRIMP	€24.00
BEEF CARPACCIO WITH PARMESAN SHREDDS AND ROASTED PINE NUTS	€20,50
AVOCADO TARTARE WITH ASPARAGUS AND MARINATED ZUCCHINI	23,00€

SOUP

CREAM OF PARSLEY ROOT WITH A HINT OF CHIVE OIL	€9,50
ASPARAGUS CREAM SOUP WITH SMOKED EEL	€11,50



MAIN COURSES

ALL DISHES ARE ACCOMPANIED WITH ASPARAGUS

LAMB RUMP WITH RED WINE SAUCE AND MINT	€38,00
MONKFISH FILLET TOMATO-BASIL SAUCE	€36,00
TAGLIATELLE WITH ASPARAGUS	€28,00

SIDE DISHES

PORTION OF FRIES	€5,00
MIXED SALAD	€6,00
FOCACCIA WITH OLIVE OIL AND ROSEMARY	€7,50



DESSERTS

RED FRUIT SORBET WITH PROSECCO	€12,95
CAFÉ GLACÉ WITH BAILEYS	€15,50
LIMBURG'S CHEESE PLATTER	€15.50