

BITES

SPECIAL ZEELANDE OYSTERS € 4,50

Raw oysters with lemon and vinaigrette of red wine vinegar, pepper and shallot

OYSTER ROCKEFELLER € 6,00

Gratinated with Hollandaise and braised spinach

MORTADELLA € 10.00

Plate with thinly sliced mortadella (60 grams)

HAM PLATE € 10.00

Plate with thinly sliced Dutch Limburg Geulhemmer Ham (60 grams)

SALMON € 15.00

Smoked salmon with crème fraiche and fried capers

SHRIMP CROQUETTES € 10,00 / 2 PIECES

Shrimp croquettes with cocktail mayonnaise

FRIED SCAMPI € 10,00 / 4 PIECES

Fried scampi with spicy red salsa

CHEESE CROQUETTES € 10,00 / 4 PIECES

Vegetarian cheese croquettes with truffle mayonnaise

HATTEM MENU

STARTER € 19.50

Corvina ceviche with avocado cream, cauliflower crumble, grapefruit dressing, and curly foie gras
Corvina-Ceviche mit Avocadocreme, Blumenkohlbröseln, Grapefruitdressing und krauser Foie gras

1ST INTERMEDIATE € 22.50 (main € 36.50)

Risotto with shellfish, Argentine shrimp, mussels, saffron sauce, carrot, and fennel
Risotto mit Schalentieren, argentinischen Garnelen, Muscheln, Safransauce, Karotten und Fenchel

2ND INTERMEDIATE € 24.50 (main € 36.50)

Crispy-fried veal sweetbreads with veal pastrami and chanterelle cream
Knusprig gebratene Kalbsbries mit Kalbspastrami und Pfifferlingscreme

MAIN COURSE € 36.50

Pink-roasted beef tenderloin with oxtail croquette, béarnaise sauce, and stuffed zucchini
Rosé gebratenes Rinderfilet mit Ochsenchwanzkrokette, Sauce Béarnaise und gefüllten Zucchini

DESSERT € 11.50

Melon soup with basil curd, marinated summer fruit, and a refreshing sorbet
Melonensuppe mit Basilikumquark, marinierten Sommerfrüchten und frischem Sorbet

All dishes can also be ordered separately

2 COURSES € 46.50 starter and main course (wine pairing € 19.50)

3 COURSES € 56.50 with sweet dessert (wine pairing € 25.50)

4 COURSES € 66.50 with 1st intermediate course (wine pairing € 32.50)

5 COURSES € 76.50 with also 2nd intermediate course (wine pairing € 38.50)

Cheese instead of sweet dessert + € 6.50

Food allergy? Different types of allergens can be present in our products.
Do you have a question about the composition of a product, just ask, we are happy to help you.

OYSTERS

SPECIAL ZEELANDE OYSTERS

Raw oysters served with lemon and vinaigrette of red wine vinegar, pepper and shallot
Rohe Austern serviert mit Zitrone und Vinaigrette aus Rotweinessig, Pfeffer und Schalotte
Each € 4.50 / Half a dozen € 24.50 / Dozen € 49.00

OYSTER ROCKEFELLER

Gratinated with Hollandaise and braised spinach
Überbacken mit Hollandaise und geschmortem Spinat
Each € 6.00 / Half a dozen € 29.50 / Dozen € 59.00

STARTERS

VEGETARIAN SUSHI € 15.50

Sushi rice in sesame, edamame beans, wakame, miso mayo, cucumber, wasabi sorbet
Sushireis in Sesam, Edamame, Wakame, Misomayonnaise, Gurke, Wasabi Sorbet

TOMATO € 19.50 (VEGA € 15.50)

Vegetarian / or with Limburg Grottenham / or with Dutch shrimps
Carpaccio of Coeur de Boeuf tomato, with tomato broth and burrata
Carpaccio von der Coeur de Boeuf-Tomate, mit Tomatenbrühe und Burrata

MARBRÉ € 26.50

Marbré of veal tongue and brisket with crispy fried sweetbreads, cauliflower and sherry vinaigrette
Marbré von Kalbszunge und Kalbsbrust mit knusprig Kalbsbries, Blumenkohl und Sherry-Vinaigrette

CORVINA € 19,50

Corvina ceviche with avocado cream, cauliflower crumble, grapefruit dressing, and curly foie gras
Corvina-Ceviche mit Avocadocreme, Blumenkohlbröseln, Grapefruitdressing und krauser Foie gras

FOIE GRAS € 24.50

Four preparations of goose liver with terrine, baked, crème brulee and curl, carrot cake and PX sherry
Vier Zubereitungen von Gänseleber mit Terrine, gebacken, Crème Brûlée und Curl und PX-Sherry

LANGOUSTINE € 19.50

Langoustine tail with gently cooked Iberico pork belly, puffed quinoa, fried leek and tonkatsu sauce
Gebratener Langustinen mit Iberico-Schweinebauch, Quinoa, gebratenem Lauch und Tonkatsu-Sauce

SASHIMI € 21,50 (large 25,50 €)

Thinly sliced tuna fillet with soy pearls, edamame, wakame, sweet and sour cucumber, wasabi sorbet
Thunfischfilet mit Sojaperlen, Edamamebohnen, Wakame, süß-saurer Gurke und Wasabisorbet

STEAK TARTAAR € 21,50 (large € 28,50)

Supplement sweetbreads or curls of goose liver € 9.50

Limousin steak tartare, baked quail's egg, mustard seed and cornichon jelly and shaved truffle
Steak-Tartar, gebratenes Wachtelei, Senfkorngelée und Cornichons und gehobelter Trüffel

SOUPS

PEA SOUP € 12.50

Vegetarian / or with ham / or with Dutch shrimps
Summer soup of peas and mint with crème fraiche and cress
Sommerliche Erbsen-Minz-Suppe mit Crème fraîche und Kresse

BISQUE DELUXE € 24.50

Bisque de Homard filled with fried scallops, king prawns, Dutch shrimps, crayfish and herbs
Bisque de Homard, cremige Hummersuppe reich gefüllt mit gebratenen Jakobsmuscheln, Riesengarnelen, holländischen Garnelen, Krebsen und Kräutern

BEEF BROTH € 14.50

Clear beef broth, herb pancake, rilette and a touch of Madeira
Klare Rinderbrühe, Kräuter-Crêpe, Rilette und ein Hauch Madeira

MAIN

FALAFEL €24.50 (VEGA)

Falafel with aubergine cream, pomegranate, couscous and herb yoghurt
Falafel mit Auberginencreme, Granatapfel, Couscous und Kräuterjoghurt

CATCH OF THE DAY € 38.50

With anchovy waffle, fried capers, radish, spinach parsley butter sauce, olives, and fried little gem
Mit Sardellenwaffel, Kapern, Radieschen, Spinat-Petersilien-Buttersauce, Oliven und kleinen Edelstein

RISOTTO € 36.50

Risotto with shellfish, Argentine shrimp, mussels, saffron sauce, carrot, and fennel
Risotto mit Schalentieren, argentinischen Garnelen, Muscheln, Safransauce, Karotten und Fenchel

SOLE A LA MEUNIERE € 54.50

Whole sole fried in butter, served with lemon, fried potatoes, gravy and salty vegetables
Ganze Seezunge in Butter gebraten, serviert mit Zitrone, Bratkartoffeln, Bratensoße und salziges Gemüse

WHOLE LOBSTER € 54.50

Whole Canadian lobster with shellfish risotto, fried scallops, shellfish and creamy lobster sauce
Ganzer kanadischer Hummer mit Krustentierisotto, Jakobsmuscheln, Schalentieren und cremiger Hummersauce

TOURNEDOS ROSSINI € 39.50 (+ € 9.50 with goose liver)

“Limousin” tenderloin with fried foie gras and Madeira sauce
„Limousin“-Filet mit gebratener Gänseleber und Madeira-Sauce

SWEETBREAD € 39.50 (as intermediate course € 24.50)

Crispy fried veal sweetbreads, fried veal sukade, potato mousseline, mushrooms and truffle sauce
Knusprig gebratenes Kalbsbries, Kalbssukade, Kartoffelmousseline, Champignons und Trüffelsauce

QUAIL € 36.50

Rouleau of quail fillet with stewed leg, fried foie gras and creamy morel sauce
Rouleau vom Wachtelfilet mit geschmorter Keule, gebratener Foie Gras und cremiger Morchelsauce

VEAL PASTRAMI € 36,50

Crispy-fried veal sweetbreads with veal pastrami and chanterelle cream
Knusprig gebratene Kalbsbries mit Kalbspastrami und Pfifferlingscreme

BEEF € 36.50

Pink-roasted beef tenderloin with oxtail croquette, béarnaise sauce, and stuffed zucchini
Rosé gebratenes Rinderfilet mit Ochsenchwanzkrokette, Sauce Béarnaise und gefüllten Zucchini

SOUPS

PEA SOUP € 12.50 / small € 8.50

Vegetarian / or with ham / or with Dutch shrimps

Summer soup of peas and mint with crème fraîche and cress

Sommerliche Erbsen-Minz-Suppe mit Crème fraîche und Kresse

POMODORI € 12.50 / small € 8.50 (also vegetarian possible)

Homemade spicy tomato soup with basil oil and meatballs

Hausgemachte würzige Tomatensuppe mit Basilikumöl und Fleischbällchen

BISQUE € 16.50 / small € 12.50

Bisque de Homard, creamy lobster soup with crayfish and herbs

Bisque de Homard, cremige Hummersuppe mit Krebsen und Kräutern

BEEF BROTH € 14.50 / small € 9.50

Clear beef broth, herb pancake, rilette and a touch of Madeira

Klare Rinderbrühe, Kräuter-Crêpe, Rilette und ein Hauch Madeira

SANDWICHES

VEGA WAFFLE € 12.50

Vegetarian waffle with harissa and cumin, falafel, humus and pomegranate seeds and sprouts

Waffel mit Harissa und Kreuzkümmel, Falafel, Hummus und Granatapfelkernen und Sprossen

EGG FLORENTINE € 12.50 (vegetarian)

Poached egg on brioche bread with spinach and Hollandaise

Pochiertes Ei auf Briochebrot mit Spinat und Hollandaise

EGG BENEDICT € 15.50

Poached egg on brioche bread with roasted Livar bacon and Hollandaise

Pochiertes Ei auf Briochebrot mit gerösteter Livar-Speck und Hollandaise

EGG ROYALE € 18.50

Poached egg on brioche bread with smoked salmon and Hollandaise

Pochiertes Ei auf Briochebrot mit Räucherlachs und Hollandaise

TUNA € 16.50

Tuna salad with capers, olives, arugula and candied red onion

Thunfischsalat mit Kapern, Oliven, Rucola und kandierten roten Zwiebeln

SALMON € 18.50

Open sandwich with smoked salmon, egg salad, onions and capers

Open Sandwich mit geräuchertem Lachs, Eiersalat, Zwiebeln und Kapern

VITELLO € 17.50

Thinly sliced veal sirloin with tuna cream, capers and arugula

Dünn geschnittenes Kalbslende mit Thunfischcreme, Kapern und Rucola

CLUB € 16.50

With fried egg, smoked chicken, fried bacon and cocktail mayonnaise

Mit Spiegelei, geräuchertem Hähnchen, gebratenem Speck und Cocktailmayonnaise

PAN FRIED EGGS € 14.50

Three pan fried eggs with smoked and fried Livar bacon with a dash of truffle oil

Drei Spiegeleier mit geräuchertem und gebratenem Livar-Speck mit Trüffelöl

SANDWICH CARPACCIO € 17.50 (wit liver € 24,50)

Sandwich with beef carpaccio, truffle cream and planed goose liver

Sandwich mit Carpaccio, Trüffelcreme und geplante Gänseleber

CARPACCIO

CARPACCIO € 19.50, with sliced goose liver € 27,50 / (small € 14,50 / with goose liver € 21.50)

Carpaccio of beef tenderloin with rocket, Parmesan cheese, croutons and truffle dressing

Carpaccio vom Rind Filet mit Rucola, Parmesankäse, Croutons und Trüffeldressing

MEAL SALADS

GOAT CHEESE € 18.50 (vegetarian)

Salad with goat cheese, honey dressing, rocket, pear and pecan nuts

Salat mit Ziegenkäse, Honigdressing, Rocket, Birne und Pekannüssen

CHICKEN FILLET € 20.50

Oriental grilled chicken fillet on crispy salad with bean sprouts and cashew nuts

Orientalisches gegrilltes Hähnchenfilet auf knusprigem Salat mit Sojasprossen und Cashewnüssen

SCAMPI € 23.50

Fried scampi with stir-fried bean sprouts and dressing of soy and ginger

Gebratene Scampi mit angebratenen Sojasprossen und Soja-Ingwer-Dressing

BEEF POULET € 27.50

Fried steak tenderloin with mozzarella, tomato and homemade pesto and cherry Aceto

Gebratenes Steakfilet mit Mozzarella, Tomaten und hausgemachtem Pesto und Kirschaceto

SHRIMP CROQUETTES € 20.50

Two shrimp croquettes, shrimp cocktail, cocktail mayonnaise and fried parsley

Zwei Garnelenkroketten, Garnelen Salat, Cocktailmayonnaise und gebratene Petersilie

DELUXE € 29.50

Richly filled salad with goose liver, thinly sliced Geulhemmer ham, fried prawns and truffle cream

Kräftige Salat mit Gänseleber, Schinken, gebratene Garnelen und Trüffelcreme

FRUIT DE MER € 38.50

Fried scallops, fried scampi, Dutch shrimps, lukewarm lobster, crispy salad and cocktail cream

Gebratene Jakobsmuscheln, gebratene Scampi, Holländische Garnelen, Hummer und Cocktailcreme

SUPER LUXURY RICHE € 47.50

Riche salad with crispy sweetbreads, scallops, foie gras, Limburg ham, lukewarm lobster and truffle cream

Salat mit knusprigem Kalbsbries, Jakobsmuscheln, Gänseleber, Schinken, Hummer und Trüffelcreme

NOODLES

VEGETARIAN € 17.50

Noodles with oriental stir-fried vegetables, cashew and crispy bean sprouts

Nudeln mit orientalischem Pfannengemüse, cashew und knusprigen Sojasprossen

WITH CHICKEN € 20.50

Oriental grilled chicken fillet with stir-fried vegetables and bean sprouts

Gegrilltes orientalisches Hähnchenfilet mit gebratenem Gemüse und Sojasprossen

WITH SCAMPI € 23.50

Spicy fried scampi with crispy vegetables and soy dressing

Scharf gebratene Scampi mit knusprigem Gemüse und Soja Dressing

WITH BEEF € 27.50

Fried steak tenderloin with noodles and stir-fried seasonal vegetables

Gebratene Rinderfilet mit Nudeln und gebratenem Gemüse der Saison

APPLE **APPLE PIE € 5,50**

Warm apple pie, vanilla ice and whipped cream / *Warmer Apfelkuchen mit Vanilleeis und Sahne*

DESSERTS

MELON SOUP € 11.50

Melon soup with basil curd, marinated summer fruit, and a refreshing sorbet
Melonensuppe mit Basilikumquark, marinierten Sommerfrüchten und frischem Sorbet

SWEET WINE: Brighela Moscato Bosio, Piemonte, Italië € 8,95

CLASSIC DAME BLANCHE € 11.50

Vanilla ice cream with whipped cream and hot chocolate sauce
Vanilleeis mit Schlagsahne und heißer Schokoladensauce

SWEET WINE: PX, Pedro Ximenez, Mill Pesetas, Spain € 8.95

PECHE MELBA € 11.50

“Pech Melba” with poached peach, raspberries, Victoria almond, almond milk ice and raspberry coulis
„Pech Melba“ mit pochiertem Pfirsich, Himbeeren, Victoria-Mandeln, Mandelmilcheis und Himbeercoulis

SWEET WINE: Chateau Les Arroucats, Semillon, Sauv.Bl. Muscadelle € 8.95

ALMOND PIE € 14.50

Almond pie with blue stilton cheese, pear sorbet, baked pear and port syrup
Blätterteig mit Mandeln und blauem Stilton, Birnensorbet, gebackene Birne und Portweinsirup

SWEET WINE: Pineau De Charentes, Bouju, Ugni Blanc en Colombard, F € 8,95

CHEESE A LA CARTE € 18.50 / all 10 cheeses € 29.50

Tasting of five cheeses from the Keesheukske, with Limburg apple syrup, nut bread and compote
Verkostung von fünf Käsesorte, mit Limburger Apfelsirup, Nussbrot und Kompott

PORT WINE

Croft Reserve Tawny € 8.50 / Tawny 10y € 9.50 / 20y € 14.50 / 30y € 24.50 / 40y € 39.50

AFTER DINNER DRINKS

AFFOGATO € 7.50 / € 9.50 WITH LIQUEUR

Vanilla ice cream, pistachio crumb, topped with espresso
With a shot of Baileys, Tia Maria or Licor 43

ESPRESSO MARTINI € 11.50

Espresso, Vodka, Kahlua and a touch of Licor 43

WHITE RUSSIAN € 11.50

Kahlua, Vodka, a dash of whipped cream and coffee beans

NEGRONI € 11.50

Cocktail of Gin, Campari and Martini Rosso

PIMM'S € 11.50

Cocktail with Pimm's (based on Gin) with Ginger-Ale, mint, lemon, orange and cucumber

SCROPPINO € 11.50

Sorbet cocktail with Prosecco, vodka and lime sorbet

CHEESE A LA CARTE

Choose your 5 cheeses € 18.50 / supplement € 6.50 with menu

1. TOMME DE SAVOIE / France / Savoie

A semi-hard cheese made from raw cow's milk. The cheese can be recognized by its gray rind (edible, but not tasty). Tomme is actually a collective name for many types of small cheeses and is therefore often used with another name.

2. SARI / Switzerland / Emme Tal area

This mildly soft delicious cheese made from raw cow's milk with some herbs (savory) has an unforgettable taste.

3. CAMEMBERT AFFINEE AU CALVADOS / France / Normandy

A Camembert (white mold cheese) made from microfiltered cow's milk and sprinkled with the residue of the Calvados. Then breaded.

4. SAINTE MAURE DE TOURRAINE IN AS / France / Loire

The Sainte Maure is a soft rind cheese made from raw goat's milk. Manufactured according to AOP guidelines in Touraine, Loire. Characteristic of the cheese is that there is always (in the past a straw) nowadays a straw runs through it which gives the cheese its firmness. Pull out the straw before use.

5. SPEZIATO AL TARTUFO / Italy / Piedmont

Since 1980, Antonio Carpenedo began his research to create a truffle cheese that was different from anything that already existed. An evening with Giorgio, Antonio's historical collaborator and friend and the use of the Truffle! Giorgio, a profound connoisseur of Italy and its excellence, suggests this combination! Nothing is good enough for Antonio, who begins to think and experiment. The result is an extraordinary success, enriched by the herbs on the rind. On the market since 2024.

6. AFFIDELICE / France / Cote d'Or

Affidéllice affiné au Chablis is a French cheese made from pasteurized cow's milk, in many ways, by origin and production, it resembles an époisse. However, the cheese is not washed with Marc de Bourgogne like the Epoisse, but with Chablis. This gives the cheese a clearly recognizable wine smell and taste.

7. JERSEY BLUE / Switzerland / Toggenburg

This mild blue-veined cheese from pasteurized Jersey cow's milk is made by Willi Schmid in Toggenburg.

8. REMEDOU / LIMBURGSE KAAS / Belgium / Herve

This red bacteria cheese from the land of Herve, just across the Dutch Limburg border with Belgium, is made from pasteurized cow's milk. Due to legislation, this cheese may no longer be made in Dutch Limburg.

9. HYRKUS BLU DI CAPRA / Italy / Piemonte

Hyrkus is a unique blue cheese that takes you to higher mountain pastures where the (pasteurized) goat's milk comes from. For an authentic, tasteful cheese experience full of soft flavors. The tastiest blue-veined goat's milk that 't Keesheukske has discovered in the past 23 years.

10. FYRMESTER BIO / Denmark / Bovbjerg

In the Danish town of Bovbjerg, about 500 metres from the sea, is the warehouse where this organic cow's milk cheese matures and develops its special, salty flavour. The tastiest Danish cheese in the opinion of 't Keesheukske.