

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

Fried plaice fillet with marinated asparagus, parsley mayonnaise and herb salad
Gebratenes Schollenfilet mit mariniertem Spargel, Petersilienmayonnaise und Kräutersalat

1ST INTERMEDIATE € 22.50 (main € 35.50)

Baked redfish fillet with braised fennel, crab risotto, saffron sauce and shellfish oil
Gebackenes Rotbarschfilet mit geschmortem Fenchel, Krabbenrisotto, Safransauce und Muschelöl

2ND INTERMEDIATE € 24.50 (main € 35.50)

Veal vitello, crispy fried sweetbread, radish and courgette cream with basil
Kalbsvitello, knusprig gebratenes Kalbsbries, Radieschen-Zucchini-Creme mit Basilikum

MAIN COURSE € 35.50

Rouleau of beef tenderloin, asparagus, croquette of potato, ham and egg, sauce Bearnaise
Rouleau von Rinderfilet, Spargel, Kartoffelkrokette, Schinken und Ei, Sauce Bearnaise

DESSERT € 11.50

Panna cotta of vanilla and rum with fresh pineapple, sorbet of passion and mango, blueberries, white chocolate puffed rice crispy
Vanille-Rum-Panna-Cotta mit frischer Ananas, Passionsfrucht-Mango-Sorbet, Blaubeeren, knusprigem Puffreis aus weißer Schokolade

All dishes can also be ordered separately

2 COURSES € 44.50 starter and main course (wine pairing € 19.50)

3 COURSES € 54.50 with sweet dessert (wine pairing € 25.50)

4 COURSES € 64.50 with 1st intermediate course (wine pairing € 32.50)

5 COURSES € 74.50 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, mango chutney, sesame sorbet
Sushireis in Sesam, Edamame, Wakame, Misomayonnaise, Gurke, Mangochutney und Sesamsorbet

SALMON / ASPARAGUS € 19.50 (VEGA € 15.50)

Salad of Dutch asparagus with marinated salmon, poached farm egg, Hollandaise sauce and herring caviar
Spargelsalat mit mariniertem Lachs, pochiertem Bauernei, Sauce Hollandaise und Heringskaviar

MARBRÉ € 22.50

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

PLAICE FILLET € 19,50

Fried plaice fillet with marinated asparagus, parsley mayonnaise and herb salad
Gebratenes Schollenfilet mit mariniertem Spargel, Petersilienmayonnaise und Kräutersalat

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 € 19,50 (large 25,50 €)

Thinly sliced tuna fillet with black sesame seed sorbet, mango chutney, sushi rice and wakame
Dünn geschnittenes Thunfisch mit schwarzem Sesamsorbet, Mango-Chutney, Sushireis und Wakame

STEAK TARTAAR € 19,50 (large € 27,50)

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

ASPARAGUS SOUP € 12.50

With smoked ham / With smoked salmon / Vegetarian
Creamy asparagus soup with egg crumble and shiso purple cress
Cremige Spargelsuppe mit Eier-Crumble und Shiso-Violettresse

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

ASPARAGUS €24.50 (VEGA)

Marinated asparagus with broad beans, burrata and Aceto Balsamico
Marinierter Spargel mit dicken Bohnen, Burrata und Balsamico-Essig

CATCH OF THE DAY €35.50

Bouillabaisse with rouille and catch of the day
Bouillabaisse mit Rouille und dem Fang des Tages

REDFISH € 35,50

Baked redfish fillet with braised fennel, crab risotto, saffron sauce and shellfish oil
Gebackenes Rotbarschfilet mit geschmortem Fenchel, Krabbenrisotto, Safransauce und Muschelöl

SOLE A LA MEUNIERE € 54.50

Whole sole fried in butter, served with lemon, fried potatoes, gravy and fresh salad
Ganze Seezunge in Butter gebraten, serviert mit Zitrone, Bratkartoffeln, Bratensoße und frischem Salat

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 € 38.50 (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

IBERICO € 35.50

Softly cooked Iberico stew with fried foie gras, asparagus and creamy morel sauce
Langsam gegarter Iberico-Eintopf mit gebratener Foie Gras, Spargel und cremiger Morchelsauce

VEAL VITELLO € 35,50

Veal vitello, crispy fried sweetbread, radish and courgette cream with basil
Kalbsvitello, knusprig gebratenes Kalbsbries, Radieschen-Zucchini-Creme mit Basilikum

BEEF ROULEAU € 35.50

Rouleau of beef tenderloin, asparagus, croquette of potato, ham and egg, sauce Bearnaise
Rouleau von Rinderfilet, Spargel, Kartoffelkrokette, Schinken und Ei, Sauce Bearnaise

SOUPS

ASPARAGUS € 8.50 / large € 12.50

With smoked ham / With smoked salmon / Vegetarian

Creamy asparagus soup with egg crumble and shiso purple cress

Cremige Spargelsuppe mit Eier-Crumble und Shiso-Violettkresse

POMODORI SMALL € 8.50 / large € 12.50 (also vegetarian possible)

Homemade spicy tomato soup with basil oil and meatballs

Hausgemachte würzige Tomatensuppe mit Basilikumöl und Fleischbällchen

BISQUE SMALL € 12.50 / large € 16.50

Bisque de Homard, creamy lobster soup with crayfish and herbs

Bisque de Homard, cremige Hummersuppe mit Krebsen und Kräutern

BEEF BROTH € 9,50 / large € 14.50

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 € 16.50 (vegetarian)

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

Salat mit Ziegenkäse, Honigdressing, Rocket, Birne und Pekannüssen

CHICKEN FILLET € 19.50

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

Orientalisches gegrilltes Hähnchenfilet auf knusprigem Salat mit Sojasprossen und Cashewnüssen

SCAMPI € 22.50

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

Gebratene Scampi mit angebratenen Sojasprossen und Soja-Ingwer-Dressing

BEEF POULET € 26.50

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

Gebratenes Steakfilet mit Mozzarella, Tomaten und hausgemachtem Pesto und Kirschaceto

SHRIMP CROQUETTES € 19.50

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 € 37.50

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 € 46.50

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 € 16.50

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

Nudeln mit orientalischem Pfannengemüse, cashew und knusprigen Sojasprossen

WITH CHICKEN € 19.50

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

Gegrilltes orientalisches Hähnchenfilet mit gebratenem Gemüse und Sojasprossen

WITH SCAMPI € 22.50

Spicy fried scampi with crispy vegetables and soy dressing

Scharf gebratene Scampi mit knusprigem Gemüse und Soja Dressing

WITH BEEF € 26.50

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

RHUBARB € 11.50

Softly cooked rhubarb, strained yoghurt, Madeleine, lemon curd, yoghurt sorbet
Weich gekochter Rhabarber, Hangop, Madeleine, Zitronenquark, Joghurtsorbet

SWEET WINE: Arione Moscato Spumante, 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

PANNA COTTA € 11.50

Panna cotta of vanilla and rum with fresh pineapple, sorbet of passion and mango, blueberries, white chocolate puffed rice crispy
Vanille-Rum-Panna-Cotta mit frischer Ananas, Passionsfrucht-Mango-Sorbet, Blaubeeren, knusprigem Puffreis aus weißer Schokolade

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 Charente, 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. BUFALA DI LUCREZIA / ITALY / EMILIA ROMAGNA

Buffalo milk pasteurized at 72°C. First dried at constant temperatures and placed in beechwood crates with dried and powdered mallow flowers. A white cheese with a smooth and compact texture. Enveloping and creamy in the mouth, pronounced taste of freshly tapped buffalo milk.

2. CHABICOU D'ANTAN / FRANCE / POITOU

Fresh, non-salty cheese with a compact dairy. Natural mold crust. The molds often remain white, but sometimes light gray-blue tints can also appear. Milk from three types of goat breeds is used for this fresh goat cheese: the Poitou goat, the Saanen goat and the Alpine goat.

3. BLUE CLOVER / NETHERLANDS / KAMERIK

Cheese farm 'De Houdycker', here 100 red and white cows graze on 40 hectares of grass-green polder pasture. The cows are a cross between MRIJ and Red Holstein, which provides excellent milk components for the preparation of the blue-veined cheese. With its soft, mild and intense flavour, a specialty for cheese lovers.

4. FRANSJE VAN MATHILDE'S KAAS / NETHERLANDS / KOCKENGEN

Fresh, creamy cheese made according to the French method from pasteurised cow's milk. When the cheese matures for a little longer, light blue moulds often develop on the rind. This provides mineral-like earthy tones that, in combination with the fresh dairy, provide a balanced and complex flavour.

5. RED FOX / UNITED KINGDOM / WHITCHURCH SHROPSHIRE

Handmade at Belton Farm, with an intense and complex mix of sweet, savoury and nutty flavours. Orange/red-brown colour and rough mouthfeel with a hint of 'crunch', which the cheese has developed through careful maturation, and then leaves the palate with a lingering flavour.

6. MUNSTER AOP / FRANCE / VOSGES-ALSACE

French cheese named after the Alsatian Abbey of Munster (Monstere) in the Vosges. Made with the whole raw milk of a special breed of cow: Vosgiennes. Characteristics are the penetrating smell and the soft, smooth pâte with the consistency of melting chocolate. The taste of whole milk is clearly present.

7. LANDGOED KAAMPS GEIT CRU / NETHERLANDS / DEURNINGEN

This old Dutch goat's cheese made from pasteurized milk owes its excellent taste to the natural ripening process. During the refining (ripening) process, Landgoed cheese is treated twice a week at a higher temperature with specially developed mountain cheese culture.

8. HÖRBI / SWITZERLAND / EMMETAL

Delicious hard cheese with herbs. First matured in cellars for a few months, then rubbed with herbs and salt. Then brushed again and provided with a final layer of herbs and flowers. The 13 different herbs add a lot of flavor to the beautiful green dress. Be sure to eat this crust too.

9. DUBAI BLU CON CREMA PISACHIO / ITALY / PIEMONTE

Dubai Blu with Pistachio cream and pistachio nuts is a beautiful blue-veined cheese made from pasteurized cow's milk.

10. BOER PIET OVERJARIG / NETHERLANDS / NIEUWERBRUG

Piet's over-aged farm cheese has a sublime flavor due to its long ripening and the use of full-fat raw milk.