

APPETIZERS

APPLE PIE € 5,50

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

FLAT (0000) OYSTERS

Raw oysters with lemon and vinaigrette of red wine vinegar, pepper and shallot
Rohe Austern dienen mit Zitrone und Vinaigrette aus Rotweinessig, Pfeffer und Schalotte
€ 4.50 each / 6 € 24,50 / 12 € 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

BITTER BALLS

€ 1,50 each / € 10.00 (9 pieces)
Dutch bitter balls with cream of coarse mustard
Fleischkugeln mit einer Creme aus grobem Senf

CHEESE CROQUETTES

€ 2,75 each / € 10.00 (4 pieces)
Vegetarian cheese croquettes with truffle mayonnaise
Vegetarische Käsekroketten mit Trüffelmayonnaise

FRIED SCAMPI

€ 2.75 per piece / 4 pieces € 10.00
Fried scampi with spicy red salsa
Gebratene Scampi mit würziger roter Salsa

SHRIMP CROQUETTES

€ 5.50 per piece / 4 pieces € 18.50
Shrimp croquettes with cocktail mayonnaise
Garnelenkroketten mit Cocktailmayonnaise

CHEESE PLATE € 10,00

Farmer Piet Old Dutch cheese, nut bread and mustard
Niederländischen Bauer Piet Käse mit Nussbrot

HAM PLATE € 10.00

Plate with thinly sliced Dutch Limburg Geulhemmer Ham (60 grams)
Teller mit Holländischer Limburger Geulhemmer Schinken (60 Gramm)

CHARCUTERIE ROYAL € 27.50

Thinly sliced Mortadella, ham, fennel sausage, old crumbly cheese, olives, nut bread and compote
Dünn geschnittene Mortadella, Schinken, Fenchelwurst, Streukäse, Oliven, Nussbrot und Kompott

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.

SOUPS

PARSNIP SOUP SMALL € 8.50 / large € 12.50 (also vegetarian)

With smoked ham / With smoked salmon / Vegetarian

Creamy soup of parsnip and Limburg mustard with shiso purple cress

Cremige Suppe aus Pastinaken und Limburger Senf mit Shiso-Purpurkresse

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

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, roquette, pear and pecan nuts
Salat mit Ziegenkäse, Honigdressing, Roquette, 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

OYSTERS

FLAT (0000) 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 rolled in sesame, edamame beans, wakame, miso mayo, spicy wasabi sorbet and soy dressing
Sushi-Reis in Sesam, Edamame-Bohnen, Wakamé, Miso-Mayo, Wasabi-Sorbet und Soja-Dressing

MUSHROOMS € 17.50

Fried mushrooms, pumpkin structures, mushroom crisp, pumpkin seeds and oil, ceps crumbs
Gebratene Pilze, Kürbisstrukturen, Pilzchips, Kürbiskerne und Öl, Steinpilzkrümel

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

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

SALMON € 19.50

Salmon fillet marinated in red beets, rye bread, sweet - sour yellow beets, crème fraiche, apple vinaigrette
In Roter Bete mariniertes Lachsfilet, Roggenbrot, gelbe Bete, Crème Fraiche und Apfelvinaigrette

SASHIMI € 19,50 (large 25,50 €)

Roasted tuna with wasabi sorbet, sweet and sour cucumber, sushi rice, soy pearl, tonburi seaweed
Gebratener Thunfisch mit Wasabi-Sorbet, süß-saurer Gurke, Sushi-Reis, Sojaperlen, Tonburi-Algen

STEAK TARTAAR € 19,50 (large € 27,50)

Supplement sweetbreads or curls of goose liver € 9.50

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

SOUPS

PARSNIP SOUP € 12.50

With smoked ham / With smoked salmon / Vegetarian
Creamy soup of parsnip and Limburg mustard with shiso purple cress
Cremige Suppe aus Pastinaken und Limburger Senf mit Shiso-Purpurkresse

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

MUSHROOMS € 24.50

Mushrooms a la escargots with rosemary, savory olive cake and pumpkin structures
Pilze a la Schnecken mit Rosmarin, pikanter Olivenkuchen und Kürbisstrukturen

SOLE A LA MEUNIERE € 54.50

Whole sole with lemon, baked potatoes, seasonal vegetables and roasting gravy
Ganze Seezunge mit Zitrone, Ofenkartoffeln, Saisongemüse und Bratensoße

WHOLE LOBSTER € 54.50

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

IBERICO / LIVER € 38.50 (as intermediate course € 24.50)

Iberico stew with fried foie gras, sage jus, braised spinach and celeriac cream
Iberico-Eintopf mit frittierter Gänseleber, Salbeisauce, geschmortem Spinat und Selleriecreme

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

TOURNEDOS ROSSINI € 38.50 (+ € 9.50 with goose liver)

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

1ST OR 2ND COURSE FROM THE MENU AS A MAIN € 34.50

Main of the Hattem menu or 1st or 2nd intermediate course as main
Hauptgang des Hattem-Menüs oder 1. oder 2. Zwischengang als Hauptgang

HATTEM MENU

STARTER € 19.50

Deer pastrami with game pate, porcini mayo and red cabbage mousse
Wildbret-Pastrami mit Wildpastete, Steinpilz-Mayonnaise und Rotkohl-Mousse

1ST INTERMEDIATE € 22.50 (main € 34.50)

Ray wing fillet with sauerkraut mash, chicory, beurre noisette of capers and almonds
Rochenflügelfilet mit Sauerkrauteintopf, Chicorée, Kapern-Beurre-Noisette und Mandeln

2ND INTERMEDIATE € 24.50 (main € 34.50)

Spring chicken fillet with fried foie gras, polenta and star anise jus
Frühlingshähnchenfilet mit gebratener Gänseleberpastete, Polenta und Sternanisauce

MAIN COURSE € 34.50

Beef tenderloin roasted with juniper berries, sweet potato, fried beef stew, Brand winter bock beer sauce
Mit Wacholderbeeren gebratenes Rinderfilet, Süßkartoffel, gebratenes Eintopf, Winterbockbiersauce

DESSERT € 11.50

White chocolate – pistachio mousse, pistachio sponge cake, Amarena cherries and pistachio ice cream
Weißer Schokolade – Pistazienmousse, Pistazienbiskuit, Amarena-Kirschen und Pistazieneis

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

DESSERTS

STICKY TOFFEE € 11.50

Sticky toffee, date cake, poached pear, pear syrup, caramel ice cream
Sticky Toffee, Dattelkuchen, pochierte Birne, Birnensirup, Karamelleis

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

PISTACHIO € 11.50

White chocolate – pistachio mousse, pistachio sponge cake, Amarena cherries and pistachio ice cream
Weißer Schokolade – Pistazienmousse, Pistazienbiskuit, Amarena-Kirschen und Pistazieneis

SWEET WINE: Weingut Gerhard Haider Riesling Auslese, Oostenrijk € 8.95

MARINATED GOOSE LIVER € 17.50

Toasted sugar bread with marinated foie gras, shaved Guanaja chocolate, PX sherry and drunken grapes
Geröstetes Zuckerbrot mit marinierter Gänseleber, geraspelter Guanaja-Schokolade, PX-Sherry und betrunkenen Weintrauben

SWEET WINE: Sinols Garnatxa De L' Emporda, Grenache Gris, Spain € 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.