

APPETIZERS

APPLE PIE € 5,50

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

LA ZEELANDAISE CREUSE 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

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

With smoked ham / With Dutch Shrimps / Vegetarian

Pumpkin soup with pumpkin seeds, pumpkin seeds, crème fraîche and spring onion
Kürbissuppe mit Kürbiskernen, Kürbiskernen, Crème Fraîche und Frühlingszwiebeln

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 € 15.50 (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 € 21.50

Fried scampi with stir-fried bean sprouts and dressing of soy and ginger
Gebratene Scampi mit angebratenen Sojasprossen und Soja-Ingwer-Dressing

BEEF POULET € 25.50

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 € 36.50

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 € 44.50

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 € 21.50

Spicy fried scampi with crispy vegetables and soy dressing
Scharf gebratene Scampi mit knusprigem Gemüse und Soja Dressing

WITH BEEF € 25.50

Fried steak tenderloin with noodles and stir-fried seasonal vegetables
Gebratene Rinderfilet mit Nudeln und gebratenem Gemüse der Saison

OYSTERS

LA ZEELANDAISE CREUSE 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, green asparagus and sherry vinaigrette
Marbré von Kalbszunge und Kalbsbrust mit knusprig Kalbsbries, Spargel 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 pickled in herbs with langoustine mousse, dill mayonnaise and toasted brioche bread
In Kräutern eingelegtes Lachsfilet mit Langustinenmousse, Dillmayonnaise und geröstetem Briochebrot

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, Senfkorngelee und Cornichons und gehobelter Trüffel

SOUPS

PUMPKIN SOUP € 12.50

With smoked ham / With Dutch Shrimps / Vegetarian
Pumpkin soup with pumpkin seeds, pumpkin seeds, crème fraiche and spring onion
Kürbissuppe mit Kürbiskernen, Kürbiskernen, Crème Fraiche und Frühlingszwiebeln

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 Krustentierisotto, Jakobsmuscheln, Schalentieren und cremiger Hummersauce

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

Roasted quail fillet, braised leg, fried foie gras, pearl barley, chanterelle cream and truffle sauce
Wachtelfilet, geschmorte Keule, gebratene Gänseleber, Graupen, Pfifferlingscreme und Trüffelsauce

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

Terrine of confit duck leg, foie gras, yellow beet sorbet, balsamic vinegar and beetroot waffle
Terrine mit Enten-Confit, Gänseleber, gelbem Rübensorbet, Balsamico-Essig und Rote-Bete-Waffel

1ST INTERMEDIATE € 22.50 (main € 34.50)

Turbot fillet with crayfish fricassee, open ravioli and tarragon oil
Steinbuttfilet mit Flusskrebsfrikassee, offenen Ravioli und Estragonöl

2ND INTERMEDIATE € 24.50 (main € 34.50)

Vitello, crispy sweetbreads, mushrooms, pumpkin, truffle foam, mushroom chips
Kalbsvitello, knuspriges Kalbsbries, Pilze, Kürbis, Trüffelschaum, Pilzchips

MAIN COURSE € 34.50

Iberian pork fillet, Iberian stew, pointed cabbage stew, chicory, celeriac cream and sage jus
Filet vom Iberico-Schwein, Iberico-Eintopf, Spitzkohl-Eintopf, Chicorée, Selleriecreme und Salbeijus

DESSERT € 11.50

Nougatine mousse, meringue, puffed figs, honey, sugar peanut ice cream
Nougatine-Mousse, Baiser, geröstete Feigen, Honig, Zucker-Erdnuss-Eis

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

NOUGATINE € 11.50

Nougatine mousse, meringue, puffed figs, honey, sugar peanut ice cream
Nougatine-Mousse, Baiser, geröstete Feigen, Honig, Zucker-Erdnuss-Eis

SWEET WINE: Château Terrefort, Semillon, Bordeaux, Frankrijk € 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

BABA € 11.50

Baba au Remunj, pistachio ice cream, apricots in brandy, vanilla sauce and mascarpone
Baba au Remunj, Pistazieneis, Aprikosen in Brandy, Vanillesauce und Mascarpone

SWEET WINE: Auriu 1986, Traminer (Gewurztraminer), Moldavië € 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

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 CHAOURCE France / Burgundy

White mold cheese (current dairy) from pasteurized cow's milk.

Very tasty on the cheese plate and with a glass of Champagne. Allergens: Cow's milk - Lactose

2 CAMEMBERT AU LAIT CRU France / Normandy

A real full of flavor, AOP Camembert (white mold cheese) made from raw cow's milk.

Allergens: Cow's milk - Lactose

3 BONDE MOTHAISE France / Poitou

This slightly stronger goat's cheese made from pasteurized goat's milk is a delicacy on your cheese platter.

Allergens: Milk - Lactose

4 BIRRATA FIORI Italy / Cuneo

Beautiful cow's milk cheese from pasteurized milk, with a good beer taste, made with local beer.

Allergens: Cow's milk / Gluten

5 SCHLOSSBERGER ALT Switzerland / Emme-Tal / Bern

This hard raw cow's milk cheese is made from the milk of Siemental cows. The cheese is made by Cheese Master Glauser from Emmental. The name is derived from the Ruien mountain, also called Schlossberg. Aged for at least 18 months. Own import from 't Keesheukske Allergens: Cow's milk

6 OCCELLI FRUTTA DI GRAPPA Italy / Piedmont – Valsacotto

Made by one of Italy's best cheesemakers, Beppino Occelli, this hard cheese made from sheep's and cow's milk is matured for 12 months with Fruit and Muscat Grappa. A true delicacy on your cheese board.

Allergens: Milk - Lactose - Sulphites.

7 TORTO OROBICA Italy / Bergamo

Traditional washed rind cheese from Bergamo, produced with: pasteurized Italian cow's milk. The dairy is elastic, straw-white in color with the presence of rare holes, the skin is smooth reddish, and the taste is delicate with an aftertaste of butter.

Allergens: Cow's milk / Lactose

8 BLU LUMONCELLO / ITALY / PIEMONTE

Very nice blue vein of pasteurized cow's milk, refined with Grappa and Lemon. An angel on the tongue.

9 BOER PIET OVER ANNIVERSARY / THE NETHERLANDS / NIEUWERBRUG

Perennial farmer's cheese from Piet. Has a sublime taste due to its long maturation and the use of whole raw milk.

10 SHROPSHIRE BLU United Kingdom / Derbyshire

This blue-veined cheese made from pasteurized cow's milk owes its color to the natural coloring agent annato from the Orlean tree. The cheese melts on the tongue, initially quite mild but then it becomes spicy.

Allergens: Cow's milk – Lactose.