Sharing dishes

10 different dishes that are enjoyable to share. We recommend ordering them in various courses so that you can savor your time with us. Also all ideal as a starter. Additionally, it's possible to opt for larger portions, suitable for sharing with 4 people.

Every dish per piece

13.5

<u>Vegetarian</u>

Sashimi of watermelon (V)

furikake – wakame – horseradish

Pointed cabbage from the BBQ (V)

miso – almond – curry

Roasted grape **(V)**

labneh - pistachio - cumin vinaigrette

Burrata caponata 🕔

Siciliaanse eggplant – walnut – olive

Fish

Fried prawns

garlic - lemon - ginger

Sea bass

vanilla butter – radish – pomegranate

Trout rillette

green apple - sesame - parsley

<u>Meat</u>

Sobrasada tartare

pickle - almond - egg yolk

Shoulder tender Tagliata

Parmezan – rocket – balsamic

Shortrib

(+2)

veal jus - chimichurri - Romanesco

Bistro Menu

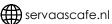
17:00 till 22:00

6 dishes to share, recommended by the chef, served in 3 courses With table water, bread and dips

38.5 per person (minimum 2 pers.)

V = vegetarian

Deutch and Français menu on our website





Main courses

fries or bread? (+3 euro)

26.5 Slow cooked shortrib

chimichurri - cauliflowerpuree - veal gravy

24.5 Fried sea bass

vanilla butter-radish - pomegranate

21.5 Pointed cabbage from the BBQ (V)

misojus – almond – curry

Stew of the Season 18.5

Changing Stew with fresh salad

20.5 Spareribs

our own BBQ-sauce - coleslaw - aïoli

16.5 Hoeve-burger (Limburg pig)

smoked aioli – Taleggio – tomato – caramelized silver onion - pickle

Chef's burger (V)

16.5

mushroom based burger - Taleggio - caramelized silver onion - pickle - truffle mayonaise

Salad watermelon (V)

17.5

pickled fennel - cashew - edamame - fried pita wakame

Côte à l'os (for 2 pers.) 67.5

Rib-eye with bone, cut (± 600 gr.) Served with seasonal veggies and homemade fries or sweet potato fries

This dish is available in limited quantities, so be quick. Don't want to miss out? Mention it when making your reservation. (Approx. 35 minutes)

Desserts

Bavarois with white chocolate	9.5
long pepper – black berry – ginger Lemoncurd	9.5
caramalised sugar – raspberry – limeleaf Coffee deluxe	13.5
petit fours with a coffee of your choice	13.3
Cheese platter 5 cheeses – beersyrup – rustic bread	15.5



