



LANDGOED
ALTENBROEK

DAILY MENU 1

TUNA

DASHI | EEL | RED MEAT RADISCH

~

ANJOU PIGEON

PARSNIP | APPLE | PISTACHIO | RED WINE SAUCE

~

LAM

POLENTA | WHITE ASPARAGUS | CELERIAC | LAMB GRAVY

~

STRAWBERRY

BASIL | WHITE CHOCOLATE



LANDGOED
ALTENBROEK

DAILY MENU 2

PORK BELLY/LANGOUSTINE
JERUSALEM ARTICHOKE | MINI FENNEL | LANGOUSTINE
DRESSING

~

LOBSTER

PAK CHOI | TOMATO | TARRAGON | BEURRE BLANC

~

MONKFISH

PATA NEGRA | LEEKS | CAULIFLOWER | BEURRE
NOISETTE

~

TUILE TRAY

FOREST FRUIT | MINT | VANILLA ICE CREAM



DAILY MENU 3

COQUILLE
AVOCADO | HAZELNUT | CUCUMBER

~

FRIED FOIE GRAS
GREEN ASPARAGUS | CHIVES | MOREL SAUCE

~

DUCK
PARSNIP | WHITE ASPARAGUS | RED WINE SAUCE

~

CHERRIES
YOGHURT | CHOCOLATE | COCONUT



LANDGOED
ALTENBROEK

VEGETARIAN MENU

BURRATA

COEUR DE BOEOF TOMATO | BASIL | HAZELNUT

~

TEMPURA BEECH MUSHROOMS

PARSNIP | CAULIFLOWER

~

MUSHROOM RISOTTO

WHITE ASPARAGUS | TRUFFLE | PARMESAN

~

DESSERT OF THE DAY



We serve a changing menu each day. On regular opening days we serve:

- ✓ Wednesday and Saturday – Daily menu 1
- ✓ Thursday – Daily menu 2
- ✓ Friday – Daily menu 3
- ✓ Sunday – Chefs menu

*IF YOU HAVE ANY ALLERGENS OR DIETARY REQUIREMENTS,
PLEASE LET US KNOW.*

3 COURSE 60,5

4 COURSE 74,5

~

COMPLETE YOUR EXPERIENCE WITH CUSTOM WINES

3 COURSE 33

4 COURSE 43