



LANDGOED
ALTENBROEK

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

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On Friday and Saturday, we only serve 4 or 5 courses

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3 COURSE 62.5

4 COURSE 76.5

5 COURSE 89,5

IF YOU HAVE ANY ALLERGENS OR DIETARY REQUIREMENTS,

PLEASE LET US KNOW

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COMPLETE YOUR EXPERIENCE WITH CUSTOM

WINES

3 COURSE 33

4 COURSE 44

5 COURSE 55



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COQUILLE

Cucumber / Hazelnut / Avocado

GOOSE LIVER

Morels / Chives / Celeriac

HALIBUT

Cauliflower / Basil // Beurre Noisette

ANJOU PIGEON

Apple / Pistachio / Jerusalem Artichoke / Cognac Sauce

MANGO

Dulcey / Coconut

MENU DAY 1



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STEAK TARTAAR

Avocado / Red Meat / Parmesan

SEA EEL

Basil / Potato Crisp / Dashi Beurre Blanc

CHEEK OF VEAL

Oyster Mushroom / Celeriac / Watercress

MONKFISH

Fennel / Puffed Leek / Polenta / Beurre Noisette

CHOCOLATE

Banana / Almond Ice Cream

MENU DAY 2



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LOBSTER

Beetroot / Apple / Ginger / Tarragon

DUCK

Chives / Celeriac / Beurre Noisette

LEMON SOLE

Couscous / Carrot / Beurre Blanc

STRIPLOIN BLACK ANGUS

Beech Mushroom / Peas / Morel Sauce

PEAR

White Chocolate / Hazelnut

MENU DAY 3



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TARTARE OF PEAS

Avocado / Sweet and sour vegetables

JERUSALEM ARTICHOKE

Pistachio / Beurre Blanc

POACHED LEEKS

Basil / Cauliflower / Beurre Noisette

RISOTTO MUSHROOMS

Parmesan / Chives

DESSERT OF THE DAY

VEGETARIAN MENU