



# LUNCH MENU & BITES

## BOERENBROOD

Choice of white or brown bread.

<b>The Fisherman's Salmon</b>	17,50
Smoked salmon   marinated cucumber   lime   red onion	
<b>The Monor's Goat - v</b>	16,50
Goat's cheese   confit cherry tomatoes   caramelised honey   walnut   avocado	
<b>Farmer's Croque</b>	14
Serrano ham   matured cheese   pesto mayonnaise   salad	

## SOEPEN

<b>From the Country Pot</b>	10
Homemade seasonal soup	
<b>Bisque d'homard</b>	21,50
Lobster soup   gently poached seasonal fish   fennel   samphire	

## FROM THE REGION

<b>Charolais Steak Tartare</b>	17,50
Marinated cucumber   lime   red onion	
<b>Meadow Burrata - v</b>	16,50
Confit cherry tomatoes   caramelised honey   walnut   avocado	
<b>Countryside Caesar Salad - v</b>	17
Romaine lettuce   Caesar dressing   egg   croutons   Parmesan With farmer's chicken & bacon (+4.00)	

## BITES

Available from 12:00 to 21:00

<b>A bite of Limburg</b>	15,50
Six pieces   Limburg beef bitterballen   mustard mayonnaise	
<b>Mixed bites</b>	14,50
Six pieces   luxury mixed savoury bites   homemade mayonnaise   chilli sauce	
<b>Noble Lobster</b>	17,50
Six pieces   lobster bitterballen   herb mayonnaise	
<b>Risotto Truffel Bites</b>	14,50
Six pieces   truffle & wild mushrooms   herb mayonnaise	
<b>Country Cheese</b>	6,50
Young & mature cheese cubes   mustard   celery salt	
<b>House bread to share</b>	9,50
Served with three different dips	
<b>The Larder</b>	35
Charcuterie   mature cheese   dips   bread   scrocchi   warm bites	

## SWEETS

Apple Caramel Pie with Whipped Cream	5,75
Deluxe Brownie Bar with Whipped Cream	
Luscious Lemon Pie with Whipped Cream	