



SUNDAY ROAST BUFFET

LANDGOED
ALTENBROEK

APERITIF

Our house aperitif of cava and elderflower syrup, accompanied by a seasonal amuse-bouche.

SOUP

Seasonal soup

FRESH SELECTIONS

Ardennes pâté with confit onions and raspberry

Serrano ham

Spinata Romana salami

Aged cheese

Brie

Green salad with tomato, cucumber, red onion and house dressing

Coleslaw

Cucumber and yogurt salad

Selection of breads served with butter and herb butter

SIDES

Roseval potatoes with olive oil and rosemary

Seasonal vegetable medley

WARM DELIGHTS

Warm Delights consist of a rotating choice of two meat dishes and one fish dish, depending on seasonal availability:

Diamond-cut beef steak with red wine sauce

Veal loin with green pepper sauce

Rolled leg of lamb with honey and thyme sauce

Pork loin with mushroom sauce

Rolled Limburg chicken with bacon, pesto and red wine jus

Cod fillet with lobster jus

Sea bass fillet with beurre blanc

Red snapper fillet with white wine sauce

Salmon fillet with lobster jus

DESSERTS

Panna Cotta

Served with a medley of red fruits

Chocolate Mousse

Rich and velvety, with a crumble

Javanais

Mocha and almond biscout

