

bites

Veal bitterballs 6 traditional Limburg-style veal bitterballs with mustard mayonnaise	15.5
Luxury mixed bites 6 refined warm bites with homemade mayonnaise and chili sauce	14.5
Lobster bitterballs 6 crispy lobster bitterballs with herb mayonnaise	17.5
Risotto bites with truffle & wild mushrooms 6 creamy risotto bites with truffle, wild mushrooms and herb mayonnaise	14.5
Cheese board cubes of young and aged cheese served with mustard and celery salt	6.5
Bread & dips fresh bread with three homemade dips	9.5
The Larder Charcuterie aged cheese dips bread scrocchi warm savoury bites	35

Do you have any allergies?
Please ask our staff for allergen information.

RESTAURANT
ALT

the manor's menu

Dinner menu

3 courses	66
4 courses	81
5 courses	95
6 courses	109

For 3, 4 or 5 courses, it is possible to replace
the dessert with a cheese selection
supplement € 8.5

Cheese as an additional course
supplement € 14


Wines


3 courses	28.5
4 courses	38
5 courses	47.5
6 courses	57



local specialties

Charolais Steak Tartare 21.5
marinated cucumber | lime | red onion

Meadow Burrata  16.5
confit cherry tomatoes | caramelised honey |
walnut | avocado

Countryside Caesar Salad  17
romaine lettuce | Caesar dressing | egg |
croutons | Parmesan
with farmer's chicken & bacon (+ 4,00)

sweets

Apple Caramel Pie with Whipped Cream 5.75
Deluxe Brownie with Whipped Cream
Luscious Lemon Pie with Whipped Cream

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LUNCH

Van 12.00 tot 15.00 uur te bestellen

farmhouse bread

Choice of white or brown bread

The Fisherman's Salmon 17.5

smoked salmon | marinated cucumber | lime | red onion

The Manor's Goat 16.5

goat's cheese | confit cherry tomatoes | caramelised honey | walnut | avocado

Farmer's Croque 14

Serrano ham | aged cheese | pesto mayonnaise | salad

soepen

From the Country Pot 10

homemade seasonal soup

Bisque d'homard 21.5

lobster soup | gently cooked seasonal fish | fennel | samphire

DINER

starters

Steak tartare 21.5

charolais beef tartare | marinated cucumber | chive cream | parmesan foam

Picanha 23

slow-cooked picanha | brioche | comté | pesto

Carpaccio van coquille 24

scallop | cauliflower | hazelnut | shellfish cream | langoustine | avocado

Beukenzwamtempura 21.5

beukenzwam mushrooms | goat cheese | little gem | fennel

intermediate

Seasonal chef's special 21.5

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mains

Beef bavette	37.5
bavette kohlrabi celeriac morel sauce	
Farm duck	32
duck breast kohlrabi bimi celeriac red wine sauce	
Plaice fillet	32
plaice leek fennel beurre blanc	
Potato risotto 🌿	29
potato risotto seasonal vegetables basil comté foam	

SIDES

Fries with mayonnaise	6.5
Potato mousseline with vegetable chips	6.5
Salad	6.5
Warm vegetables	6.5

dessert

Dame blanche	14.5
bourbon vanilla ice cream warm chocolate sauce chantilly	
Cheese selection	26
4 types of cheese honey kletzen bread grapes nuts	
Red fruit tuiles	18
tuile red fruit peach white chocolate almond ice cream	
Coffee complete	11
coffee served with a selection of sweets	