



SEASONAL FLAVOURS, CRAFTED WITH CARE, SHARED WITH JOY.

Champagne Deutz

Since 1838, Champagne Deutz has been a symbol of finesse and balance. This house from Aÿ produces sparkling cuvées that combine tradition and innovation, perfect for special moments at Landgoed Altenbroek.



Delamain Cognac

One of the oldest cognac houses in France, sourced exclusively from the Grande Champagne region. Aged for a minimum of 20 years, offering rare refinement, ideal as a digestif or with cheese.



Boerderij Kuusj

Just a stone's throw from Altenbroek, Boerderij Kuusj produces organic beef and pork from its own farm. The animals are raised in peace, with careful attention to their welfare and flavour, resulting in pure, freshly prepared products.



Commanderie 7 – Forel

From the picturesque Sint-Pieters-Voeren comes our trout, sustainably farmed in spring water at Belgium's oldest fishery. Its pure flavour reflects a harmony of tradition and nature.



Crèmerie Saint-Siméon – Cheeses

With over 25 years of experience, Crèmerie Saint-Siméon in Oupaye selects the finest cheeses from home and abroad. Freddy, the son of a farmer, combines craftsmanship with a passion for flavour and terroir. An artisanal partner where authenticity and refinement come together.



De Bokkesprong – Goat cheese

In Heers, De Bokkesprong produces artisanal, organic goat cheeses using milk from its own herd. Creamy, pure, and with a minimal ecological footprint.



Wine estate Crutzberg

A young winery in the Voerstreek that places terroir and craftsmanship at its heart. Elegant wines that express the unique soil and microclimate are a refined addition to our experience.



Wine estate Pietershof

On the sunny slopes of Teuven, fresh, mineral cuvées are crafted that reflect the limestone-rich terroir. Perfectly in harmony with our seasonal cuisine.



Domein Holset – Parelend

Near Lemiers, Domein Holset produces sparkling quality wines using the traditional méthode champenoise. Fresh acidity, fine bubbles, and terroir expression make their cuvées festive and distinctive.

OUR PARTNERS

At Landgoed Altenbroek, we believe that true quality arises from collaboration with like-minded partners. That's why we work with carefully selected partners who share our values: respect for nature, attention to craftsmanship, and a love for pure flavour.

Whether it's winemakers, farmers, cheesemakers, or artisanal houses with centuries-old traditions, each of them contributes to the culinary experience we aim to offer our guests. Thanks to their passion and dedication, we can serve dishes rooted in the season, the region, and a sense of authenticity. Here, we are proud to introduce some of our partners to you.

At Landgoed Altenbroek, we believe that great food begins at its source.

Our menu is inspired by the surroundings: the meadow, the water, and the vegetable garden.

Here we find the pure ingredients that, with respect and craftsmanship, are transformed into dishes full of flavour.

Our kitchen celebrates the seasons.

What grows and blooms today determines what appears on the table. Local produce is given a creative twist and prepared with care, always with an eye for quality and simplicity.

Farmhouse Fabulous stands for enjoying together: good company, honest flavours, and a relaxed, welcoming atmosphere.

Let yourself be surprised by the dishes, choose to your taste, and let our team guide you through this culinary experience.

Enjoy a table full of inspiration, straight from the heart of Altenbroek.

WATER

Seared Scallop

Dieppe scallops, guanciale, grilled artichoke, butternut squash, XO velouté
S 29 | M 42

Wild Turbot

Pan-fried turbot, lime risotto, basil, beurre blanc and bimi
S 32 | M 64

Wild Cod

Skrei, lovage, samphire, verjus, pointed cabbage
S 27 | M 39

MEADOW

Grass-fed Holstein

Steak tartare, chives, dashi and Comté foam
S 24.5 | M 38

Grain-fed Black Angus

Roasted bavette, artichoke, salsify, pommes Anna, red wine jus
M 39

Heritage Duck Liver

Seared duck liver, fig, red onion tarte tatin, Banyuls
S 27

Veal Cheek

Slow-cooked veal cheek, beech mushroom, black garlic, cognac reduction
S 23.5 | M 36

Duck Hen

Roasted duckling, glazed carrot, bergamot & blood orange jus, baby vegetables
M 34

VEGETABLE GARDEN

Forest Mushrooms

Risotto, morels, beech mushroom, parsnip chips and winter truffle
S 24 | M 35

Altenbroek Castle Garden

A flavorful vegetarian dish with the finest seasonal vegetables, fresh herbs, served with pommes Anna
M 30

SWEET & CHEESE

Pear

Infused Conference pear, salted caramel, passion fruit
14

Lady Blanche

Bourbon vanilla ice cream, dark Callebaut chocolate, Chantilly
14

Chocolate

Milk chocolate, red beet, hazelnut
14

The Cheeseboard of the Manor

Cheese from Crèmerie Saint-Siméon, Altenbroek walnuts and honey, red grapes, homemade nut bread
15

THE MANOR'S TABLE

We work with local products and artisanal ingredients from trusted farmers. Our kitchen is honest, pure, and always evolving – what appears on the plate reflects the rhythm of nature and the region.

Please order one menu per table.



Holstein

Steak tartare, chives, dashi and Comté foam



Wild Turbot *

Pan-fried turbot, lime risotto, basil, beurre blanc and bimi



Heritage Duck Liver **

Seared duck liver, fig, red onion tarte tatin, Banyuls



Grain-fed Black Angus

Roasted bavette, artichoke, salsify, pommes Anna, red wine jus



Chocolate

Milk chocolate, red beet, hazelnut



The Cheeseboard of the Manor***

Cheese from Crèmerie Saint-Siméon, Altenbroek walnuts and honey, red grapes, homemade nut bread

Courses

3 courses – 69
4 courses* – 84
5 courses** – 99
6 courses*** – 114

Wine pairing

3 courses – 33
4 courses* – 44
5 courses** – 55
6 courses*** – 66



WATER

Seared Scallop

Dieppe scallops, guanciale, grilled artichoke, butternut squash, XO velouté
S 29 | M 42

Wild Turbot

Pan-fried turbot, lime risotto, basil, beurre blanc and bimi
S 32 | M 64

Wild Cod

Skrei, lovage, samphire, verjus, pointed cabbage
S 27 | M 39

MEADOW

Grass-fed Holstein

Steak tartare, chives, dashi and Comté foam
S 24.5 | M 38

Grain-fed Black Angus

Roasted bavette, artichoke, salsify, pommes Anna, red wine jus
M 39

Heritage Duck Liver

Seared duck liver, fig, red onion tarte tatin, Banyuls
S 27

Veal Cheek

Slow-cooked veal cheek, beech mushroom, black garlic, cognac reduction
S 23.5 | M 36

Duck Hen

Roasted duckling, glazed carrot, bergamot & blood orange jus, baby vegetables
M 34

VEGETABLE GARDEN

Forest Mushrooms

Risotto, morels, beech mushroom, parsnip chips and winter truffle
S 24 | M 35

Altenbroek Castle Garden

A flavorful vegetarian dish with the finest seasonal vegetables, fresh herbs, served with pommes Anna
M 30

SWEET & CHEESE

Pear

Infused Conference pear, salted caramel, passion fruit
14

Lady Blanche

Bourbon vanilla ice cream, dark Callebaut chocolate, Chantilly
14

Chocolate

Milk chocolate, red beet, hazelnut
14

The Cheeseboard of the Manor

Cheese from Crèmerie Saint-Siméon, Altenbroek walnuts and honey, red grapes, homemade nut bread
15

THE MANOR'S TABLE

We work with local products and artisanal ingredients from trusted farmers. Our kitchen is honest, pure, and always evolving – what appears on the plate reflects the rhythm of nature and the region.

Please order one menu per table.



Wild Cod

Skrei cod, lovage, samphire, verjus, pointed cabbage



Seared Scallop *

Scallops from Dieppe, guanciale, grilled artichoke, butternut squash, XO velouté



Veal Cheek **

Slow-cooked veal cheek, beech mushroom, black garlic, cognac reduction



Duck Hen

Roasted duckling, glazed carrot, bergamot & blood orange jus, baby vegetables



Chocolate

Milk chocolate, red beet, hazelnut



The Cheeseboard of the Manor***

Cheese from Crèmerie Saint-Siméon, Altenbroek walnuts and honey, red grapes, homemade nut bread

Courses

3 courses – 69
4 courses* – 84
5 courses** – 99
6 courses*** – 114

Wine pairing

3 courses – 33
4 courses* – 44
5 courses** – 55
6 courses*** – 66

