



# 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 Oupeye 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

### Heritage Duck Liver

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

### Grain-fed Black Angus

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

### 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

### Heritage Duck Liver

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

### Grain-fed Black Angus

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

### 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

