



A decorative border featuring a repeating pattern of stylized flowers and leaves, rendered in a dark, textured style, runs along the top, bottom, and right edges of the page.

SEASONAL FLAVOURS, CRAFTED WITH CARE, SHARED WITH JOY.

At Landgoed Altenbroek, we believe that good food begins at the source.

Our menu is inspired by the surroundings — the meadows, the water, and the kitchen garden.

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

Our kitchen celebrates the seasons.

What grows and flourishes 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 our dishes, choose according to your taste, and allow our team to guide you through this culinary experience.

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

OYSTER

Hooge Kraaier Oosterschelde Classic

Fresh oyster served with lemon.
and shallot in red wine vinegar
3 pcs 15 | 6 pcs 29

Hooge Kraaier Oosterschelde Chef

Fresh oyster served with ponzu and
lime leaf cream.
3 pcs 18 | 6 pcs 35

PASTURE

Pork Cheek

Slow-cooked pork cheek with wild
mushrooms, Gulpener Oud Bruin, and
Altenbroek apple syrup..
SD 23,5 | MD 32

Heritage Duck Liver

Rich flavours of foie, celeriac, and
portobello, enhanced with Madeira and a
crisp red onion garnish.
VG 27

Beef's Best

Seared Black Angus tenderloin with a
fragrant rosemary jus, pommes Anna,
beech mushrooms, and artichoke hearts.
MD 49

Hare for 2

Rosé-seared saddle of hare with winter
vegetables, wild mushrooms, and a
delicate hint of bitter chocolate.
MD 49 per person

Venison

Roasted venison fillet with fig, chicory,
wild mushrooms, parsnip, and game jus.
MD 55

WATER

Seared Tuna

Saku tuna tataki with pearl
couscous, tarragon, ponzu, and
beetroot.
SD 27,5

Wild Cod

Hand-cut ceviche brightened with
yuzu, citrus gel, and delicately
marinated kohlrabi.
SD 27,5

Catch of the day

Fried North Sea fish with hazelnut
risotto, crosnes, celeriac, and a silky
kombu-dashi beurre blanc.
MD 38

King Crab

In de oven geroosterd; met verse
tuinkruiden en boerenboter.
SD 58 | MD 88

Wild Turbot

Pan-seared wild turbot with crushed
potatoes, champagne sauce, young
spinach, oyster, and confit tomato.
MD 65

GARDEN

Forest Mushrooms

Risotto with morels, beech mushrooms,
parsnip crisps, and autumn truffle.
SD 24 | MD 35

Altenbroek Castle Garden

A flavourful vegetarian dish featuring the
finest seasonal vegetables, fresh herbs, and
served with pommes Anna.
MD 30

ZOET & KAAS

Pear

Infused Conference pear with salted
caramel and passion fruit.
14

Lady Blanche

Bourbon vanilla ice cream with dark
Callebaut chocolate and Chantilly cream.
14

Blue Velvet

Blueberry with Bourbon vanilla gel
and fresh yoghurt ice cream
16

The Cheeseboard of the Manor

Selection of cheeses from Crèmerie
Saint-Siméon, served with Altenbroek
walnuts and honey, red grapes, and
house-made nut bread..
20



THE MANOR'S TABLE

We work with local products and artisanal ingredients
from trusted farmers. Our kitchen is honest, pure, and
ever-evolving — what appears on the plate reflects the
rhythm of nature and our region.
Please order the menu per table.



Wild Cod

Hand-cut ceviche brightened with yuzu,
citrus gel, and delicately marinated kohlrabi.



Norway Haddock*

Fried redfish with hazelnut risotto,
crosnes, celeriac, and kombu-dashi
beurre blanc.



Veal Shank**

Pasta filled with braised veal shank, morels, grated autumn
truffle, light broth, and parsley root.



Venison

Roasted venison fillet with fig, chicory,
wild mushrooms, parsnip, and game jus.



Pear

Infused Conference pear with salted
caramel and passion fruit.



Courses

3 courses - 69
4 courses* - 89
5 courses** - 99

Wine pairing

3 courses - 33
4 courses* - 44
5 courses** - 55



OUR PARTNERS

At Landgoed Altenbroek, we believe that true quality is born from collaboration — from working hand in hand with those who share our vision.

We partner with carefully chosen producers who embody our values: respect for nature, dedication to craftsmanship, and a love for pure, honest flavour.

From winemakers and farmers to cheesemakers and artisanal houses with time-honoured traditions — each contributes to the culinary experience we create for our guests.

Their passion and commitment allow us to serve dishes that are deeply connected to the season, the region, and a genuine sense of authenticity.

We are proud to introduce some of these trusted partners, whose work and philosophy reflect the spirit of Altenbroek.

Champagne Deutz

Since 1838, Champagne Deutz has embodied finesse and balance. From the village of Aÿ, this distinguished house creates elegant cuvées that blend tradition with innovation — perfect for celebrating special moments at Landgoed Altenbroek.



Delamain Cognac

One of France's oldest cognac houses, crafting spirits exclusively from the Grande Champagne region. Aged for a minimum of 20 years, this cognac offers exceptional finesse — perfect 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 with patience and care, ensuring both well-being and exceptional flavour — resulting in pure, fresh, and honest products



Crèmerie Saint-Siméon — Cheeses

With more than 25 years of expertise, Crèmerie Saint-Siméon in Oupeye curates the finest cheeses from Belgium and beyond. Freddy, a farmer's son, unites craftsmanship with a deep passion for flavour and terroir — an artisanal partner who embodies both authenticity and refinement.



Commanderie 7 — Trout

Our trout comes from the picturesque village of Sint-Pieters-Voeren, sustainably raised in crystal-clear spring water at Belgium's oldest fish farm. Its pure flavour captures the harmony between tradition and nature



De Bokkesprong — Goat's Cheese

In the village of Heers, De Bokkesprong crafts artisanal organic goat cheeses from the milk of its own herd — creamy, pure, and created with the lightest ecological footprint..



Wijndomein Crutzberg

A boutique winery in the Voer region where terroir and craftsmanship take centre stage. Elegant wines that capture the character of the soil and microclimate — a refined reflection of our region and an elegant complement to your experience.



Wijndomein Pietershof

On the sun-drenched slopes of Teuven, fresh, mineral-driven cuvées are crafted that reflect the chalk-rich terroir. Perfectly attuned to our seasonal cuisine..



Domein Holset — Parelend

In Lemiers, Domein Holset crafts sparkling wines of exceptional quality using the traditional méthode champenoise. With their fresh acidity, fine bubbles, and clear expression of terroir, these cuvées are both distinctive and celebratory.