





## Starters

<b>Celeriac</b>  	15.50	<b>'Kissed by Air' steak tartare</b>  	15.50
Oven-roasted celeriac served with muenster cheese, pear and a nut vinaigrette.		Hand-cut tartare of dry-aged Dutch beef served with garden herbs, soft boiled farm egg and Justa cheese mayonnaise.	
Wine recommendation:	5.50	Wine recommendation:	6.00
Viognier Domaine Les Salices, France		Belleruche M. Rosé Chapoutier, France	

## Main dishes

<b>Pata negra</b> 	29.00	<b>Vialone Nano</b>   	21.00
Stewed cheeks of Pata Negra pork served with roasted Dutch onions, burnt almonds and Madeira gravy. The name Pata Negra refers to the black legs of the pig.		Risotto made from Vialone Nano rice served with red beets, currants, nuts and crème fraîche.	
Wine recommendation: Valpolicella Ripasso Lenotti, Italy	7.00	Vialone Nano rice is a rounder rice that is also referred to as pearl rice. Compared to Carnaroli rice, this type of rice releases more starch during cooking, making the risotto creamier while keeping the rice firm.	
<b>Cod</b> 	31.00		
Pickled and cooked cod back fillet served with Pommes Prague, lime juice and fresh dill.			
Wine recommendation:	6.00	Wine recommendation: Chardonnay Reserva Chiloé, Chile	6,80
Sauvignon Blanc Wild Rock, New Zealand			



## Desserts

<b>Banana bread</b> 	9.50	<b>Carrot cake</b>	9.50
Banana bread with toffee made from condensed milk, pastry cream with banana, burnt peanuts and meringue.		Carrot cake served with clementines and white chocolate ganache.	
Wine recommendation: Fusta Nova, Moscatel, Spain	6.50	Wine recommendation:	7.50
		Château Grand-Jauga, Sauternes, France	

## Three-course dinner

Our three-course dinner can be ordered from two persons. for two persons 95.00  
The various courses can also be ordered separately and prepared for two persons.

**Tasting pleasure** 25.00  
A selection of small dishes for sharing.  
Wine recommendation: Taittinger Brut Réserve, France per glass 12.50

**Côte de boeuf served at the table**   75.00  
Côte de boeuf served at the table with triple-cooked chips, matching vegetable side dish and Bearnaise sauce or pearl onion gravy.  
For many, côte de boeuf is the best part of the cow. It is actually ribeye with the bone still attached and a lovely layer of fat. Côte de boeuf is a cross section of various muscles, resulting in a variety of textures and structures that is sure to charm even the most discerning connoisseurs with its exceptional flavours.  
Wine recommendation: Cabernet Sauvignon Mister Wisdom, U.S. per glass 6.40

**Grand dessert** 17.00  
A selection of small treats as the perfect end to a perfect meal.  
Wine recommendation: sampling of three dessert wines per person 7.50

## Wine arrangement




We have paired each dish with a complimenting wine. per arrangement 22.50  
This wine can be ordered by the glass or as a arrangement.

### Beverage descriptions

**Hooghoudt Kwast** 4.50  
Hot lemonade with a dash of honey.  
Traditionally, Kwast was drunk in the autumn or winter as a home remedy for the common cold. Of course, the drink itself does not have any special healing effect. It does, however, contain a lot of vitamin C, as is also found in various fresh fruits and vegetables. Kwast warms in cold weather.

**Maallust Veldwachter Bock** 6.7% 5.50  
The Veldwachter is a bock beer brewed the traditional way. It is not too sweet and has a strong, full-bodied taste with a hint of caramel and burnt malt. The Veldwachter is a robust bock, exactly as a bock should taste.

We will be happy to inform you of any allergens in our dishes. Enjoy your meal!

 Hof van Saksen mindful choices  Vegetarian dish  A gluten-free option is available upon request