

VILLA BEUKENHOF

LUXURY VINTAGE HOTEL

RESTAURANT | BAR | LOUNGE

Voor & Tussen

Buikspek | Eveleens paling | Gepofte rijst | Meloen | Wortel | € 16,50

Pork Belly | Eveleens Eel | Crispy Rice | Melon | Carrot

Steak tartaar | Tomaat | Basilicum | Kwartelei | € 16,50

Steak tartare | Tomato | Basil | Quail egg

Martini | Gamba | Zalm | Watermeloen | Yuzu | € 17,50

Martini | Gamba | Salmon | Watermelon | Yuzu

Halve kreeft | Paprika | Crumble | Paksoi | Vinaigrette | € 22,50

Half a Lobster | Bell peppers | Crumble | Bok Choy | Vinaigrette

Gazpacho of Artisjokken Soep | Bieslook Olie |  € 13,50

Gazpacho or Artichoke | Soup | Chives oil

Fruits de Mer | Gamba | Oesters | Mossel | Kreeft | € 99 2 pers.

Fruits de Mer | Gamba | Oysters | Clams | Lobster

Oesters | Gillardeau | 3 stuks | Thaise yoghurt | € 15,00

Oyster | Gillardeau | 3 pieces | Thai yoghurt

Salade Niçoise | Harico verts | Tonijn | Mierikswortelcrème | € 19,50

Salad Niçoise | Haricot verts | Tuna | Horseradish

VILLA SPECIALS

Zeetong | Á La Meunière | Citroen | € 42,50

Sole | Á La Meunière | Lemon

Kabeljauw | Gebakken little gem hearts | Kerrie Mousseline | Lavas | Pimenton € 29,50

Cod fillet | Baked little gem hearts | Curry mousseline | Lovage | Pimenton

Dry aged ossenhaas | Uien crème | Knol | Uien crunch | Bosui | Balsamico | € 32,50

Dry aged tenderloin | Onion cream | Celeriac | Onion crunch | Spring onion | Balsamic

Lam | Olijf | Artisjok | Basilicum olie | Tuinbonen | Mini courgette | € 28,50

Lamb | Olive | Artichoke | Basil oil | Broad beans | Mini zucchini

Hele kreeft | Spinazie | Tandori schuim | € 39,50

Lobster | Whole | Spinach | Tandori

Bloemkool | Beurre noisette | Courgette | Grapefruit | Hazelnoot |  € 28,50

Cauliflower | Beurre Noisette | Zucchini | Grapefruit | Hazelnut

Côte de Boeuf | Black Angus | 800 gram | pepersaus | € 79,50 2 pers.

Côte de Boeuf | Black Angus | 800 grams | Peppersauce

SIDE DISHES

* Verse friet uit Zuyd | € 3,95

* French fries

* Spinazie | € 4,75

* Spinach

* Mixed salad | € 5,50

* Mixed Salad

LUNCH/DINER MENU VAN DE CHEF

2-gangen € 37,50 / 3-gangen € 47,50 / 4-gangen € 57,50 / 5-gangen € 69,50

DESSERTS – € 13,50

Aardbei | Magnolia | Yoghurtijs | Rabarber

Strawberry | Magnolia | Yoghurt ice | Rhubarb

Ananas BBQ | Cheese cake | Sorbet | Baba au Rum

Pineapple BBQ | Cheese cake | Sorbet | Baba au Rum

Pure chocolade | Whiskey ijs | Pecan noten

Dark chocolate | Whiskey ice | Pecan nuts

Kaasplateau | Regionaal (+ € 4,00)

Cheeseplatter | Regional