

# HAVIXHORST CLASSICS

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## APPETIZERS

Beef bavette tartare  
with crème fraiche, shallot and potato crackling

19.50

Optional: 7 grams of caviar from De Steurhoeve

*Surplus 25.00*

## MAIN COURSES

Dry-aged Côte de Boeuf (for 2 persons)  
with bearnaise sauce, winter vegetables, homemade "lazy woman" fries, and  
fresh crudité salad

87,50

Pan-fried turbot and smoked eel (for 2 persons)  
with butter jus, winter vegetables, confit Roseval potatoes, and fresh crudité  
salad

95,00

## DESSERTS

Quark and lemon soufflé  
with vanilla and lemon ice cream (preparation ± 20 minutes)

18,50

Selection of regional and national cheeses  
with chicory, caramelized walnut, grape syrup and fig and apricot bread

18,50

*Our dishes may contain allergens.  
We are happy to inform you (allergen law 13.12.14)*

# MENU HAVESATHE

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Pickled sea bream with mussels, kohlrabi, fried sea lettuce, broad beans, and cucumber jus



Pan-fried red mullet with Zuidwoldiger asparagus, sea purslane, Pata Negra ham, hazelnut, and savory oil



Crispy fried sweetbreads, orzo, chive oil and miso beurre blanc made of sourdough bread



‘Potager De Havixhorst’

Completely prepared with products from our own vegetable and herb garden, depending on what the estate has to offer



Rolled lamb loin with chanterelles, turnip greens, artichoke cream, panisse, a cashew and buckwheat crunch, and lamb jus enriched with pink peppercorns



Terrine of foie gras and vanilla with macadamia's and fermented and caramelized plum



Balsamic-marinated strawberries with buttermilk sorbet and magnolia



|            |        |
|------------|--------|
| 3-course ● | 52,00  |
| 4-course ■ | 64,00  |
| 5-course ▲ | 76,00  |
| 6-course ◆ | 88,00  |
| 7-course ● | 100,00 |

## Extra course

Selection of regional and national cheeses with apple syrup and pickled grapes from the gardens of De Havixhorst and raisin bread 18,50

The dishes from the Havesathe menu can also be served à la carte:

|                      |       |
|----------------------|-------|
| Starters             | 19,50 |
| Intermediate courses | 19,50 |
| Main courses         | 29,50 |
| Desserts             | 15,00 |

*Menus are served for the entire party.*

# MENU HAVIXHORST

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Watermelon with horseradish foam, Rotterdam ponzu, sugar snap peas, and spring onions



Risotto with Parmesan cheese, lime, salty vegetables, and grated lime



Pan-fried pearl barley koji glazed with miso, artichoke, beech mushroom, and Hollandaise



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Steamed and roasted brioche dough with olive, fennel, and raspberry sauce



Noodles with croissant and Dutch vanilla ice cream, olive oil and crispy onion



Creamy pure chocolate with rosemary, roasted apricot sorbet, almond, and citrus gel



|            |        |
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