

HAVIXHORST CLASSICS

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, spring vegetables, homemade "luie wijven" fries, and fresh
crudit  salad

87,50

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

95,00

DESSERTS

Quark and lemon souffl 
With Dutch vanilla ice cream (preparation \pm 20 minutes)

18,50

Selection of regional and national cheeses
with chicory, caramelized walnut, apple-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

Scallops with black chickpea hummus, kohlrabi crudités, and green pepper gazpacho



Sole stuffed with wild garlic, 'Le Puy' lentils, eel hollandaise and wild garlic coulis



Slow-cooked beef golden coin and seared skate wing fillet, with olive, fennel, cucumber, pickled herring jus with sea buckthorn, and cucumber Hollandaise



'Potager De Havixhorst'

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



Roasted veal tail, cream of roasted white sweet potato, arugula pesto, and veal jus with sun-dried tomato



Poached rhubarb with lemon-fennel sorbet and sheep's yoghurt



Panna cotta made from croissants with homemade apple compôte, smoked bacon jam and ice cream from Dutch vanilla and cream cheese



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 chicory, caramelized walnut, apple-grape syrup and fig and apricot 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

Roasted broccoli, charred Pied de Mouton mushroom, saffron-pickled salsify, black garlic cream and smoked almonds



Risotto with Brussels sprouts and smoked Scamorza



Barbecued pointed cabbage with aged Roveense crumbly cheese, sunflower seeds and sprouts



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Glazed eggplant with polenta, green asparagus, and savory herb jus with yoghurt



Seared, pickled cauliflower fungus with Dutch vanilla ice cream, homemade sauerkraut and hazelnut



Creamy pure chocolate with mandarin zest, ‘Bros’ and lime-basil sorbet



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