

À LA CARTE

STARTERS

Scallop

black chickpea hummus, kohlrabi crudités, and green bell pepper gazpacho
26,-

Beef bavette tartare

crème fraîche, shallot, and crispy potato bits
22,-

Optional: 7 grams of caviar from De Steurhoeve – Surcharge €25

Roasted broccoli

seared Pied de Mouton, saffron-pickled salsify, black garlic cream, and smoked almond
20,-

Lamb tongue

grilled white asparagus, Granny Smith apple, dill, split pea miso, and orange
24,-

INTERMEDIATE COURSES

Dover sole

wild garlic, 'Le Puy' lentils, smoked eel Hollandaise and wild garlic coulis
24,-

Sweetbread

Chinese cabbage, wild rice, and a sauce of sherry and raisins
28,-

'Potager' De Havixhorst

entirely made from products from our own vegetable and herb garden.
Dependent on what the estate has to offer.

22,-

Risotto

various preparations of forest carrot and hayflower cheese
22,-

*Our dishes may contain allergens.
Please inform us (EU allergen regulation 13.12.14)*

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MAIN COURSES

Halibut

white peach and green curry sauce, mint oil, bulgur salad and North Sea crab

30,-

Roasted veal rump cap

roasted white sweet potato cream, arugula, and tomato jus

34,-

White asparagus

dried egg yolk, chive Hollandaise, mashed Opperdoezer Ronde potatoes,
hazelnut and morel vinaigrette

24,-

Dry-aged Côte de Boeuf (for two persons)

with Béarnaise sauce, assorted vegetables, 'triple cooked' fries, and fresh
crudité salad

95,-

DESSERTS

Dark chocolate cremeux

mandarin zest, chocolate crisp, and lime-basil sorbet

14,-

Poached rhubarb

lemon sorbet with fennel and sheep's milk yogurt

14,-

Soufflé of Quark and Lemon

Dutch vanilla ice cream (Preparation ± 20 minutes)

16,-

Selection of regional and national cheeses

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

22,-

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MENU

'DIKKE REINT'

Reint Hendrik Baron de Vos van Steenwijk, better known as “Dikke Reint,” was the last true resident of De Havixhorst. Eccentric, a bon vivant, and a great lover of fine food and drink. His passion for gastronomy lives on at De Havixhorst through a menu inspired by his joie de vivre...

3 courses	56,-
4 courses	67,-
5 courses	78,-
6 courses	89,-
7 courses	100,-

This menu is composed from a selection of our à la carte dishes, complemented with off-menu items.

Curious about the current selection? Feel free to ask your host or hostess. Naturally, we're happy to accommodate your preferences – or any dislikes.

Menus are served for the entire table.

LUNCH LE MIDI

A changing lunch menu consisting of a filled soup as a starter, a main course, and a dessert.

44.50,-

Available between 12:00 and 15:00.

SIDEDISHES

7,-

'Triple cooked' fries
herb mayonaise from our own garden

Lettuce
sesame dressing and crudités

'La ratte' potatoes
confit and pan-fried in goose fat