

# À LA CARTE

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## STARTERS

Marinated Zeeland kingfish fillet  
ajoblanco, grape and tarragon oil  
24,-

Tartare of beef bavette  
crème fraîche, shallot and crispy potato bits  
22,-

*Optional: 7 grams of caviar from De Steurhoeve – surcharge 25,-*

Roasted Belgian endive  
marinated rhubarb, walnut milk, brioche and herbs from  
our own garden  
20,-

Lion's mane mushroom  
barbecued pointed cabbage and sweet-and-sour radish  
24,-

## INTERMEDIATES

Seared scallops  
jerusalem artichoke, morels, wild garlic oil and coral beurre blanc  
26,-

Pigeon breast  
black pudding bitterball, beetroot and Swiss chard from our garden, pigeon  
lavender gravy  
28,-

'Potager' De Havixhorst  
prepared entirely with products from our own vegetable and herb garden.  
Depending on what the estate provides  
22,-

Risotto  
salsify, confit winter truffle and sherry hollandaise sauce  
22,-

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

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## MAINS

Skrei with herb crust  
cream of miso and parsnip, spicy mussel jus

41,-

Slow-braised beef chuck  
homemade piccalilli, roasted cauliflower and pickle jus

32,-

Pearl barley koji  
poached egg, roasted leek and smoked, caramelized soy sauce

24,-

Dry-aged Côte de Boeuf (for 2 persons)  
with béarnaise sauce, assorted vegetables, triple-cooked fries,  
and crisp crudité salad

95,-

## DESSERTS

Gâteau Magique  
sorbet of clementine

14,-

Vanilla mascarpone  
coffee, ginger, sesame praline, nashi pear and speculoos ice cream

14,-

Soufflé of quark and lemon  
Dutch vanilla ice cream (± 20 min. preparation)

16,-

Selection of regional and national cheeses  
chicory, caramelized walnut, apple-grape syrup,  
and fig & apricot bread

22,-

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# MENU

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## ‘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 drinks.

His love of gastronomy lives on at De Havixhorst with 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 of a selection of our à la carte dishes, complemented by off-menu items.*

*Curious about the content? Feel free to ask your host or hostess. Of course, we’d love to hear about your preferences – or anything you’d prefer to avoid.*

*Menus are served to the entire party.*

## LUNCH LE MIDI

*A varying lunch menu consisting of a filled soup (starter), a main course, and dessert.*

**44,50**

*Available between 12:00 and 15:00*

## SIDES

7,-

‘Triple cooked’ fries

Herb mayonnaise from our own garden

Butterhead lettuce

Sesame dressing and crudités

‘La ratte’

Confit and pan-fried in goose fat