

À LA CARTE

STARTERS

Marinated 'Smallert' trout from Emst
roasted red onion, pickled celery, sweet and sour cucumber, and a vinaigrette
of beetroot and anise hyssop

24,-

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

22,-

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

Assorted pickled vegetables
beetroot, yellow beet, carrot, and a sorbet of daikon and sangria

20,-

Fried cauliflower mushroom
tomato in white bean sauce

24,-

INTERMEDIATES

Wild sea bass fillet from the Wadden Sea
squid, tomato, onion, olive and garlic

24,-

Veal sweetbread
Chinese cabbage, wild rice, and a jus of sherry and raisins

28,-

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

22,-

Risotto
various preparations of carrot and hayflower cheese

22,-

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

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MAINS

Pan-seared langoustine

with Brandade, bisque-filled ravioli, oca tuber, and vin jaune sauce with smoked butter

41,-

Roasted beef oyster blade

with runner beans, watermelon, pommes amandes, and lovage-chimichurri jus

34,-

Celtiane 'Hasselback' potato

assorted seaweeds and saline vegetables with Dutch dashi and citrus

24,-

Dry-aged Côte de Boeuf (for 2 persons)

with béarnaise sauce, assorted vegetables, triple-cooked fries, and crisp crudité salad

95,-

DESSERTS

Marinated red fruit

strawberry egg liqueur, olive oil and sorrel sorbey

14,-

Poached rhubarb from our own garden

sorbet of lemon with fennel and sheep's yogurt

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

‘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