

# À LA CARTE

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## 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,-

Lamb tongue

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

24,-

## INTERMEDIATES

Plaice fillet poached in beurre noisette

ajoblanco, crayfish, and white grape

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

Halibut fillet and liver

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

30,-

Roasted veal rump

cream of roasted white sweet potato, arugula, and a tomato jus

34,-

White asparagus

Dried egg yolk, chive hollandaise, crushed Opperdoezer Ronde potatoes,  
hazelnut vinaigrette, and morels

24,-

Dry-aged Côte de Boeuf (for 2 persons)

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

95,-

## DESSERTS

Dark chocolate cremeux

mandarin zest, 'Bros' (crunch), and lime & basil sorbet

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

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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