

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, winter vegetables, homemade "lazy woman" fries, and
fresh crudité salad

87,50

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

95,00

DESSERTS

Quark and lemon soufflé
with vanilla and lemon ice cream (preparation ± 20 minutes)

18,50

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

Langoustine tartare with homegrown rhubarb, jalapeño, eggplant, leek and dried olives



Pike perch fillet with various beans and a sauce made from fig leaves



Crispy fried sweetbreads with orzo, seasoned with sourdough miso and chive oil



‘Potager De Havixhorst’

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



Onglet with carrot cream, fried baby potatoes, pearl onions, eryngii and roasted Zwolsche mustard jus



Pan-fried foie gras with Dutch vanilla ice cream and macadamia



Compote of homegrown red beets with blackberries, salmiak, ice cream of licorice plant and Drentse “kniepertjes” with pistachio



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 apple syrup and pickled grapes from the gardens of De Havixhorst and raisin 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

Watermelon with horseradish foam, Rotterdam ponzu, sugar snap peas, and spring onions



Risotto with Parmesan cheese, lime, salty vegetables, and grated lime



Pan-fried pearl barley koji glazed with miso, artichoke, beech mushroom, and Hollandaise



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Steamed and roasted brioche dough with olive, fennel, and raspberry sauce



Noodles with croissant and Dutch vanilla ice cream, olive oil and crispy onion



Creamy pure chocolate with rosemary, roasted apricot sorbet, almond, and citrus gel



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