

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, winter 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

Gently cooked and roasted Pietermans fillet with Lardo di Colonnata, marinated red onion and sauce of celery



Pike-perch pan-fried with sprouts and sauce made of potato, apple and onion



Crispy fried sweetbreads, orzo, chive oil and miso beurre blanc made of sourdough bread



'Potager De Havixhorst'

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



Braised veal neck with dried tomato, sautéed morel mushrooms, baby potatoes, wild garlic, and veal jus with anchovies



Terrine of foie gras and vanilla with macadamia's and fermented and caramelized plum



Mousse of parsley root, mandarin and nutmeg ice cream



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

Marinated beetroot with roasted carrot, medlar and pear



Risotto with lime, fennel, turnip and grated lime



Celeriac with hazelnut, candied winter truffle, fresh summer truffle and a 62-degree egg yolk cream



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Baked and miso-glazed pearl barley koji, pumpkin, chanterelles, dill oil and red cabbage gray



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



Crème brûlée of sugar corn with blackberries, 'cornflakes', curry madras ice cream and pistachio madeleine



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