

HAVIXHORST CLASSICS

APPETIZERS

Flank steak 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, fall vegetables, homemade "luie wijven" fries, and fresh
crudité salad

87,50

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

95,00

DESSERTS

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

18,50

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



Cod fillet baked with a tandoori-crust, served with cauliflower and a cashew vinaigrette



Slow-cooked beef golden coin and seared skate wing fillet, with olive, fennel, cucumber, pickled herring jus with sea buckthorn, and cucumber Hollandaise



‘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, sautéed baby potatoes, pearl onions, king oyster mushroom and roasted Zwolsche mustard jus



Seared and pickled sparassis with Dutch vanilla ice cream, homemade sauerkraut and hazelnut



Compote of homegrown beetroot with blackberries, salmiak, hyssop ice cream 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 chicory, caramelized walnut, apple-grape syrup and fig and apricot 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, snow peas, and spring onions



Risotto with Brussels sprouts and smoked Scamorza



Barbecued pointed cabbage with aged Roveense crumbly cheese, sunflower seeds and sprouts



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Glazed eggplant with polenta, green asparagus, and savory herb jus with yoghurt



Seared, pickled sparassis with Dutch vanilla ice cream, homemade sauerkraut and hazelnut



Creamy pure chocolate with mandarin zest, ‘Bros’ and lime-basil sorbet



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