



LANDGOED DE UITKIJK

Sheer enjoyment is what life is all about at Landgoed De Uitkijk. Dining in the relaxing company of family and friends while enjoying simple dishes made from day-fresh ingredients that the particular season has to offer. Traditional regional products – magnificently aged organic meat or fried crispy-skin fish accompanied by a glass of fine wine.

If you are allergic to certain ingredients, please let us know in advance! If at all possible, we will adapt the dishes to your dietary needs.

Prices

Main course:	€ 27,50 p.p.
2- course menu:	€ 32,00 p.p.
3- course menu:	€ 37,00 p.p.
4- course menu:	€ 47,00 p.p.
5- course menu:	€ 57,00 p.p.



Starters

Mozzarella & basil

Mozzarella and basil terrine, tomato gel, garam masala cream and crunchy Parmesan tuile

Salmon

Sugar loaf toast with smoked salmon, saffron, egg, bacon

Crayfish

Crayfish, crispy serrano ham, Belgian endive, charred grapefruit, dill cream

Helibut

Poached halibut with green herbs, quinoa salad, piccalilli ice cream

Beef loin

Thinly sliced slow-braised beef loin, sauce tartare and an Italian salad

Tiered platter

Sampling of different starters

Extra charge: € 4,50 - 2 person minimum

Second plates

Cockles

Cockles, fennel broth, toasted milk white bread

Wild mushrooms

Wild mushroom soup, shiitake, poached egg

Ibérico

Slow-braised Ibérico pork, lychee, pointed cabbage, hoisin sauce



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Main courses

Custard

Custard with celeriac, truffle, black garlic foam, sweet & sour red cabbage, fried beech mushrooms

Sea bass

Pan-fried sea bass, mint-barley, bok choy salad, basil sauce

Salmon

Crisp-fried salmon, Provençal vegetable stew, spring onion mousseline

Veal

Veal loin stuffed with sweetbreads and duck liver, pearl onions and Roquefort jus

Duck

Duck breast, grilled little gem, poached pear, apricot cream and passion fruit jus

Sirloin

Sirloin, fried chanterelles, chive mousseline, grilled aubergine, bacon & onion jus

Beef tenderloin

Beef tenderloin fried chanterelles, chive mousseline, grilled aubergine, bacon & onion jus

Extra charge: € 5,00

Main courses are served with matching garnish.

A side of fries and/or salat is optional



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Desserts

Pineapple

Cooked pineapple with rosemary, coconut sorbet, coconut brittle and pumpkin chutney

Crème brûlée

Crème brûlée, poached peach, white chocolate mousse, caramelized chocolate and cardamom & vanilla ice cream

Licorice, tarragon and lime

Licorice panna cotta, lime gratin, tarragon ice cream and yogurt foam

Chocolate & orange

Dark chocolate cream, orange and blood orange sorbet ice cream

Chef's dessert

Variable dessert

Cheese platter De Uitkijk

Extra charge: € 3,00



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