



LANDGOED DE UITKIJK

Pure enjoyment is what life is all about at De Uitkijk Country Estate. Easy-going dining in the good company of friends and family. Enjoying pure dishes created from day fresh seasonal ingredients. Artisan products sourced locally, a splendid cut of aged organic meat or fresh skin-fried fish, accompanied by an exquisite glass of wine.

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

Prices

Main course:	€ 27.50 pp
2 - course menu:	€ 33.50 pp
3 - course menu:	€ 38.50 pp
4 - course menu:	€ 48.50 pp
5 - course menu:	€ 58.50 pp

First and second course

Potato salad

potato chips, pickles and bunker cheese foam

Smoked eel

fennel salad, wasabi cream, mustard tuile and green herb dressing

Sea bass tartare

soybeans, crunchy salsify biscuit and lovage cream

Poultry pâté

with pistachios, fruitcake, figs and cashew tuile

Trout “brandade”

red beetroot, potato foam, herring caviar and crispy potato bits

Celeriac & aged cheese soup

with herb oil and puff pastry

Marinated pork belly

bok choy salad, sweet & sour tomato and tomato-coriander sauce

Tasting of appetizers

Sampling of different starters

Extra charge € 5,00 - 2 person minimum

Main courses

Cauliflower couscous

cornichons, hazelnuts, crispy capers and piccalilli cream

Skrei winter cod

chive mousseline, Dutch shrimp, roasted beef tomato and puffed quinoa with parsley sabayon

Pan-fried red bream

rice noodles, roasted spring onion, sweet & sour cabbage salad and curry foam

Ibérico pork loin

stuffed with prunes, mustard mousseline, Brussels sprouts pan-fried with bacon and tarragon jus

Veal sirloin

endive mash, capsicum, chestnut mushrooms, jus with chorizo

Beef tenderloin

endive mash, capsicum, chestnut mushrooms, jus with chorizo

Extra charge € 5,00

Side dish with fresh fries

€ 2.50

Seasonal salad

€ 2.50

Desserts

Sea berry cream

white chocolate mousse, tomato ice cream and crispy tomato tuile
(tart dish with a touch of sweet)

Caramel waffle

buttermilk ice cream, apple chutney and caramel

Banana and chocolate

Caramelized banana, banana mousse, banana ice cream and dark chocolate & coconut mousse

Cheese platter De Uitkijk

Extra charge € 3,50