



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.**


Price

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| Main course: | € 28,00 p.p. |
| 2 - course menu: | € 34,00 p.p. |
| 3 - course menu: | € 39,00 p.p. |
| 4 - course menu: | € 49,00 p.p. |
| 5 - course menu: | € 59,00 p.p. |

Gastronomic menu

Monthly changing menu, prepared with seasonal ingredients.

*The dishes from the gastronomic menu can also be combined
with other dishes from the menu.*

Gorgonzola mousse, pumpkin, haricots verts, vadouvan cream and
shimeji mushrooms 

Pheasant roll with duck liver, grilled Jerusalem artichoke, truffle
mousseline and morel mushroom sauce

Pan-fried squab with sweet & sour red cabbage and tonka bean jus

Grilled venison with celeriac flan, sauerkraut with currants, king
bolete and jus with gingerbread loaf


Marzipan mushroom filled with chocolate mousse, salted caramel,
pistachio sponge cake and rum-ice cream

4-course: € 54,50

5-course: € 64,50

First and second course

Cold

Gorgonzola mousse, pumpkin, haricots verts, vadouvan cream and shimeji mushrooms 

Quinoa salad with tomato, warm prawn-shrimp pancake puff, radish, basil mayonnaise and sucrine lettuce


Serrano ham roll, duck & duck liver rillettes with Monegasque onions, apricot cream and flammkuchen tuile

Steak tartare seasoned with roasted sweet pepper and mustard, aged cheese foam, Amsterdam onions, crispy onion rings and chives cream

Tasting of appetizers

Extra charge € 5,00 - 2 person minimum

Warm

Tom kha kai soup with noodles and spring onion 

Pheasant roll with duck liver, grilled Jerusalem artichoke, truffle
mouseline and morel mushroom sauce


Extra charge € 3,50 p.p.

Open ravioli with Argentinian prawns, rouille, marinated artichoke
and bisque sauce

Pan-fried squab with sweet & sour red cabbage and tonka bean jus

Extra charge € 2,50 p.p.

Main courses

Grilled nut bread sandwich with cream cheese, green asparagus, lentils with red onions, tomato and smoked garlic foam 

Pan-fried chorizo-breaded wolffish, linguine, pak choy, courgette and hazelnut-beurre blanc

Grilled venison with celeriac flan, sauerkraut with currants, king bolete and jus with gingerbread loaf

Extra charge € 5,50

Grilled beef sirloin with sauerkraut, pan-fried witloof, potato pie and speck jus

Beef tenderloin with sauerkraut, pan-fried witloof, potato pie and speck jus

Extra charge € 5,50

Side dish with fresh fries € 3.50

Seasonal salad € 3.50

Desserts

Toasted white chocolate, brandy-raisins, vanilla ice cream and caramel waffle foam with pecan crumble

Marzipan mushroom filled with chocolate mousse, salted caramel, pistachio sponge cake and rum-ice cream

Tonka bean crème brûlée with apple-pear chutney and bitter almond cookie ice cream

Platter with international cheeses and sugared pecans

Extra charge € 3,50