



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

Main course:	€ 31,50 p.p.
2 - course menu:	€ 37,50 p.p.
3 - course menu:	€ 42,50 p.p.
4 - course menu:	€ 52,50 p.p.
5 - course menu:	€ 62,50 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.*

Charred watermelon tataki, creamy pimiento, lemon puree,
radish, yuzu, tomato broth and puffed quinoa

Pan-fried scallop with samphire and cauliflower couscous,
charred white asparagus from 'De Weerd Farm'
and a Zeeland oyster-beurre blanc

Pan-fried sweetbreads on a delicate asparagus-potato emulsion
with braised broad beans and truffle jus

Lamb ribs & rack with asparagus from 'De Weerd Farm',
its own jus with baked tomatoes, fondant potatoes, garden peas,
curry cream and salted yogurt

Passion mousse, gin-lychee juice, passion fruit, mango ice cream
and coconut brittle

4-course: € 58,00

5-course: € 68,00

First and second course

Cold

Charred watermelon tataki, creamy pimiento, lemon puree, radish, yuzu, tomato broth and puffed quinoa 

Tuna ceviche with charred corn, creamy avocado, radish, kombucha tea and frisée

Sliced veal with tuna mayonnaise, little gem, poached quail egg, crispy capers and brioche tuile

Steak tartare tossed with smoked olive oil, aged cheese cream, cornichons, shimeji mushrooms, crispy chicken skin tuile and basil mayonnaise

Tasting of appetizers

Extra charge € 5,00 - 2 person minimum

Warm

Fennel broth with a cannelloni filled with chervil-cream cheese and potato 

Pan-fried scallop with samphire and cauliflower couscous, charred white asparagus from 'De Weerd Farm' and a Zeeland oyster-beurre blanc

Extra charge € 3,50 p.p.

Ibérico fingers with marinated pineapple, coriander, crunchy peanut & coconut, sweet & sour daikon and peanut sauce

Pan-fried sweetbreads on a delicate asparagus-potato emulsion with braised broad beans and truffle jus

Extra charge € 3,50 p.p

Main courses

BBQ marinated pointed cabbage, unagi glaze, creamy macadamia, crispy onions, zesty granny smith and a beurre blanc with curry 

Slow-braised red bream fillet with citrus crème, marinated tomato, minty pearl barley, braised baby snow peas and sauce of ginger beurre blanc

Veal sirloin with creamed onions, pan-fried Belgian endives, charred braised corn, deep-fried polenta, baby carrots and kebab jus

Beef brisket 2 ways with creamed onions, pan-fried Belgian endives, charred braised corn, deep-fried polenta, baby carrots and kebab jus

Extra charge € 5,50

Lamb ribs & rack with asparagus from 'De Weerd Farm', its own jus with baked tomatoes, fondant potatoes, garden peas, curry cream and salted yogurt

Extra charge € 5,50

Side dish with fresh fries € 3.50

Seasonal salad € 3.50

Desserts

Banana mousse with crispy chocolate, vanilla ice cream and a chocolate sauce

Tartlet with hazelnut paste, vanilla mousse, toasted white chocolate, coffee ice cream and a choco snap

Passion mousse, gin-lychee juice, passion fruit, mango ice cream and coconut brittle

Platter with European cheeses and fig gel

Extra charge € 4,50