



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.*

Tartare of carrot and marinated sun-dried tomato, chives, cream of old
cheese, olive powder, mustard seed and grated pickled egg yolk

Tomato stuffed with crayfish tails, lime and Granny Smith apple, allspice
mayonnaise and frothy bisque of langoustines

Iberico cheek, puffed rice, beetroot with a duck liver gravy

Veal tenderloin and veal stew, roasted parsnips from the Green Egg,
marinated raspberry onions, baked beech mushroom with a morel gravy

Raspberry mousse, full-fat yogurt foam, white chocolate ice cream
and airy Bros

4-course: € 58,00

5-course: € 68,00

First and second course

Cold

Tartare of carrot and marinated sun-dried tomato, chives, cream of old cheese, olive powder, mustard seed and grated pickled egg yolk 

2 ways of Ibérico ham, marinated cantaloupe melon, smoked burrata and basil cream

Eel on roasted brioche bread, horseradish cream, beef caviar & herring roe and crispy potato bits

Filet américain Uitkijk style with pickle, potato chips and Amsterdam onion

Tasting of appetizers

Extra charge € 5,00 - 2 person minimum

Warm

Roasted bell pepper soup, crème fraiche en crisp from lovage 

Tomato stuffed with crayfish tails, lime and Granny Smith apple, allspice mayonnaise and frothy bisque of langoustines

Extra charge € 3,50 p.p.

Poached egg from "Velderman", fresh summer truffle, serrano ham and sauce hollandaise

Iberico cheek, puffed rice, beetroot with a duck liver gravy

Extra charge € 3,50 p.p.

Main courses

Cauliflower au gratin with old cheese, crunchy hazelnuts, cream of fermented garlic en dried cherry tomatoes 

Pan-fried sea bream with antiboise, Taggiasca olives, pasta shells, roasted aubergine and hand-rolled couscous

Grilled ribeye with chimichurri, sweet potato cream, BBQ zucchini, truffle potato chips and garlic gravy

Grilled bavette with chimichurri, sweet potato cream, BBQ zucchini, truffle potato chips and garlic gravy

Extra charge € 5,50

Veal tenderloin and veal stew, roasted parsnips from the Green Egg, marinated raspberry onions, baked beech mushroom with a morel gravy

Extra charge € 5,50

Side dish with fresh fries € 3.50

Seasonal salad € 3.50

Desserts

Cherry mousse with a pistachio filling and yogurt ice cream

Tigerpuff filled with pastry cream, served with dark chocolate cream and hazelnut ice cream

Raspberry mousse, full-fat yogurt foam, white chocolate ice cream and airy Bros

Platter with European cheeses and fig gel

Extra charge € 4,50