



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.*

Belgian & red endive, aged cheese cream, crispy chestnut, cashews,
unagi and Granny Smith

Slow-cooked pheasant with creamy Calvados-sauerkraut,
smoked sausage jus and bacon bits

Venison cheek with cep mushroom foam, shiitake hash
and puffed quinoa

2 ways of venison (slow-braised and roasted medium-rare)
with crispy potato, celeriac, smoked almond cream, parsley dust,
fried onions and arabica-coffee jus


Orange mousse with a gingerbread snap, apple-pumpkin chutney
and cinnamon parfait

4-course: € 58,00

5-course: € 68,00

First and second course

Cold

Belgian & red endive, aged cheese cream, crispy chestnut, cashews, unagi and Granny Smith 

Smoked trout brandade with crispy prawn, sweet & sour apple with tarragon, fried bread, sugar lettuce and vadouvan

Bavette steak tartare, unagi cream, chives, herring caviar, pearl onions, aged cheese and puffed quinoa

Mabré with duck liver, Ibérico pork and lardo, celeriac salad with port syrup, cèpe mushroom cream and lovage dust

Tasting of appetizers

Extra charge € 5,00 - 2 person minimum

Warm

Dutch "snert" – potato soup, smoked sausage tartare, garden peas and dried pumpernickel bread 

Cod fillet slow-braised in lemon oil with eel broth, crushed potato, lovage oil and crispy potato


Slow-cooked pheasant with creamy Calvados-sauerkraut, smoked sausage jus and bacon bits

Extra charge € 3,50 p.p.

Venison cheek with cep mushroom foam, shiitake hash and puffed quinoa

Extra charge € 3,50 p.p

Main courses

Pointed cabbage roll, shiitake hash, fermented garlic cream, kimchi foam and cashew nuts 

Pan-fried pikeperch, lovage-barley, Jerusalem artichoke cream, Zeeland mussels and delicate curry-beurre blanc

Grilled ribeye, crispy potato, grilled king bolete, pumpkin cream, purple carrot, rose hip pickled pearl onions and green pepper jus

Slow-braised and medium-rare beef brisket from the Green Egg, crispy potato, grilled king bolete, pumpkin cream, purple carrots, rose hip pickled pearl onions and green pepper jus

Extra charge € 5,50

2 ways of venison (slow-braised and roasted medium-rare) with crispy potato, celeriac, smoked almond cream, parsley dust, fried onions and arabica-coffee jus

Extra charge € 5,50

Side dish with fresh fries € 3.50

Seasonal salad € 3.50

Desserts

Orange mousse with a gingerbread snap, apple-pumpkin chutney and cinnamon parfait

Granny Smith apple filled with brandy-raisins & vanilla and 5-spice ice cream

Dark chocolate mushroom with smoked whisky, almond parfait and sponge cake

Platter with European cheeses and fig gel

Extra charge € 4,50