



# 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:	€ 38,50 p.p.
3 - course menu:	€ 43,50 p.p.
4 - course menu:	€ 53,50 p.p.
5 - course menu:	€ 63,50 p.p.

# Gastronomic menu

*Changing menu, prepared with seasonal ingredients.  
The dishes from the gastronomic menu can also be combined  
with other dishes from the menu.*

Smoked red beetroot tartare with lemon dots, celery, green olives,  
dried apple and a split buttermilk and lovage oil dressing

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Scallop with cauliflower couscous, crispy capers and hazelnuts,  
creamy pickle dots served with deep-fried smelt and bacon foam

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Pork belly with charred duck liver, crispy almond, Dutch pear  
chutney and laurel leaf jus

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Guinea fowl (breast & leg), leek hay, corn cream, puffed seeds,  
polenta and black truffle jus

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Marinated pineapple with lychee, mint gel, coconut ice cream with  
lime, coconut foam

4-course: € 59,00

5-course: € 69,00

## First and second course

### *Cold*

Smoked red beetroot tartare with lemon dots, celery, green olives, dried apple and a split buttermilk and lovage oil dressing 

Charred prawn with nashi pear, bumbu cream, cucumber juice and a celery & granny smith salad with baharat oil


Duck braised in soy sauce with bok choy, smoked almond, marinated yellow beetroot, fennel broth, crispy sesam and lemon grass cream

Amsterdam beef sausage with crispy brioche, piccalilli butter, sweet & sour cauliflower, pickle & pearl onion, baharat cream and aged Twente bunker cheese foam

### Tasting of appetizers

*Extra charge € 5,00 - 2 person minimum*

*Warm*

Smoked garlic soup with chive oil and crispy puff pastry with bunker cheese 

Scallop with cauliflower couscous, crispy capers and hazelnuts, creamy pickle dots served with deep-fried smelt and bacon foam


*Extra charge € 3,50 p.p.*

Pork belly with charred duck liver, crispy almond, Dutch pear chutney and laurel leaf jus

*Extra charge € 3,50 p.p*

Ravioli and Indonesian beef rendang with coconut, kaffir lime leaf foam and crispy-fried onions

## Main courses

BBQ green cabbage with curry, fried onions, unagi glaze and vadouvan cream with a delicate kaffir lime leaf sauce 

Sea bass with lime pearl couscous, baked beefsteak tomato, aubergine cream, sweet & sour fennel, potato chips and foamy bisque

Guinea fowl (breast & leg), leek hay, corn cream, puffed seeds, polenta and black truffle jus

*Extra charge € 5,50*

Ribeye with onion cream, celeriac braise with morel mushroom, baby carrot and charred shimeji with mustard seed jus

Veal tenderloin & braised beef with onion cream, celeriac stew with morel mushrooms, baby carrot and charred shimeji with mustard seed jus

*Extra charge € 5,50*

**Side dish with fresh fries** € 3.50

**Seasonal salad** € 3.50

## Desserts

Marinated pineapple with lychee, mint gel, coconut ice cream with lime, coconut foam

Chocolate crémeux with Baileys foam, crunchy praline tuile, coffee syrup and vanilla & tonka bean ice cream

Cream roll filled with vanilla crème, apple-pear chutney, dark chocolate mousse, caramelized hazelnut and hazelnut ice cream

Platter with European cheeses and fig gel

*Extra charge € 4,50*