



# 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:	€ 37,50 p.p.
2 - course menu:	€ 44,50 p.p.
3 - course menu:	€ 49,50 p.p.
4 - course menu:	€ 59,50 p.p.
5 - course menu:	€ 69,50 p.p.

Unlimited table water included, choice of still or sparkling water

# Gastronomic menu

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

Marinated Romanesco with bunker cheese cream, charred shimeji mushrooms, sweet & sour curried cauliflower and preserved cranberries

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Cod brioche toast, eel beurre blanc with herring caviar and sweet & sour beet spirelli

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Pan-fried black sausage with charred liver, marinated apple with Dutch vanilla, star anise & Granny Smith

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Dutch duck glazed with oloroso, crunchy hazelnuts, roasted shallots with lemon zest, fried horse mushrooms, pommes dauphine and a star anise & Dutch vanilla jus

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Tartlet with marinated blackberries, Swiss cream with torched Italian meringue & lime zest and blackberry sorbet ice cream

4-course: € 65,00

5-course: € 75,00

## First and second course

### *Cold*

Marinated Romanesco with bunker cheese cream, charred shimeji mushrooms, sweet & sour curried cauliflower and preserved cranberries 

Tiny puffed prawn pancakes with crayfish and criolla, marinated cherry tomatoes, dill-lemon cream and crispy cuttlefish


BBQ veal picanha with tuna cream, baharat snap, creamy chive accents and celery ribbons

Flevoland chicken rillettes with duck liver curls, plump plums, celeriac salad with walnuts & apple, currants and vadouvan accents

Tasting of appetizers

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

*Warm*

Thai tom kha coconut soup with puffed noodles and  
red chili pepper 

Cod brioche toast, eel beurre blanc with herring caviar and sweet &  
sour beet spirelli


*Extra charge € 3,50*

Pan-fried black sausage with charred liver, marinated apple with  
Dutch vanilla, star anise & Granny Smith

*Extra charge € 4,50*

Quail with charred langoustine, potato & asparagus braise, black  
truffle and shimeji mushroom jus.

## Main courses

Cabbage & mushroom Wellington with béarnaise sauce, marinated beetroot and pink pepper dressing with flatleaf parsley 

Pan-fried pike-perch, warm sweet & sour butternut, puffed quinoa, a raw scallop roll with curry cream and lemon beurre blanc

Veal loin with spicy red onion tartlet, artichoke & apple cream, fried oyster mushrooms, marinated purple heritage carrots and fermented shallot jus

2 preparations of beef brisket with spicy red onion tartlet, artichoke & apple cream, fried oyster mushrooms, marinated purple heritage carrots and fermented shallot jus

*Extra charge € 5,50*

Dutch duck glazed with oloroso, crunchy hazelnuts, roasted shallots with lemon zest, fried horse mushrooms, pommes dauphine and a star anise & Dutch vanilla jus

*Extra charge € 5,50*

**Side dish with fresh fries**

**€ 4,50**

**Seasonal salad**

**€ 4,50**

## Desserts

Dark chocolate mousse with crunchy peanuts, caramel cream, almond brittle and “chunky monkey” ice cream

Tartlet with marinated blackberries, Swiss cream with torched Italian meringue & lime zest and blackberry sorbet ice cream

Dutch pear mousse, poached pear chutney with vanilla, apple-cinnamon ice cream and crispy apple with refreshing yogurt cream and a split olive oil & lime dressing

Cheese selection

*Extra charge € 4,50*

Coffee after dinner

*coffee of your choice with friandises*