



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.*

Crispy white asparagus from 'De Weerd' with egg yolk cream,
garden pea cream, crunchy potato, fresh herbs
and asparagus ice cream

White asparagus from 'de Weerd' with smoked salmon from the
Green Egg, 64 degree egg, hollandaise foam and green herb oil

Lamb sweetbreads with tarragon & pimienta cream, grilled
asparagus and a crème fraîche & sorrel sauce

Rack and neck of lamb with curry yogurt, white asparagus from 'de
Weerd', sweet & sour leeks, chive cream and a sugared garlic jus


Asparagus ribbons with asparagus mousse, rhubarb compote,
yogurt cream, white chocolate ice cream and verbena gel

4-course: € 65,00

5-course: € 75,00

First and second course

Cold

Crispy white asparagus from 'De Weerd' with egg yolk cream, garden pea cream, crunchy potato, fresh herbs and asparagus ice cream 

Charred tuna with kimchi mayonnaise, crème fraîche, lime caviar, crispy quinoa, fried avocado and seared langoustine


Seasoned veal tartare with chive cream, sweet & sour daikon, nameko, crispy capers, dried watermelon and roasted onion broth

Duck breast & -leg terrine with Pedro Ximénez glaze, apple chutney, hazelnut rasp and Dutch vanilla cream

Tasting of appetizers

Extra charge € 5,00 - 2 person minimum

Warm

Fennel broth, pasta shell filled with cream cheese and morel mushroom and fresh green herbs 

White asparagus from 'de Weerd' with a 64 degree egg, hollandaise foam and green herb oil


Extra charge: salmon smoked from the Green Egg € 3,50

Veal tongue with duck liver jus, green sweet pepper, raw Belgian endive and shredded green apple

Lamb sweetbreads with tarragon & pimiento cream, grilled asparagus and a crème fraîche & sorrel sauce

Extra charge € 4,50

Main courses

Open ravioli with sheep's cheese, dressing of olive oil, parsley & shallot, baby courgette, antiboise and garlic foam 

Skate fillet with lime & parsley couscous, samphire, lemon crème, beurre blanc with Zeeland oysters, raw pak choy and crispy capers

Veal ribeye with crispy polenta, charred corn, marinated shiitake, sweet & sour turnips, chive cream and a marrow jus with celeriac

Flank steak with crispy polenta, charred corn, marinated shiitake, sweet & sour turnips, chive cream and a marrow jus with celeriac

Extra charge € 5,50

Rack and neck of lamb with curry yogurt, white asparagus from 'de Weerd', sweet & sour leeks, chive cream and a sugared garlic jus

Extra charge € 5,50

Side dish with fresh fries

€ 4,50

Seasonal salad

€ 4,50

Desserts

Popcorn parfait with salted popcorn, condensed milk, crispy white chocolate and marinated kumquat

Asparagus ribbons with asparagus mousse, rhubarb compote, yogurt cream, white chocolate ice cream and verbena gel

Passion crèmeux with marinated pineapple, coconut crumble, meringue, mango sorbet and pink pepper cream

Cheese selection

Extra charge € 4,50

Coffee after dinner

coffee of your choice with friandises