



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:	€ 38,50 p.p.
2 - course menu:	€ 47,50 p.p.
3 - course menu:	€ 52,50 p.p.
4 - course menu:	€ 65,00 p.p.
5 - course menu:	€ 77,50 p.p.

Unlimited table water is 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.*

BBQ baby gem lettuce, avocado, salted almond, curry cream,
Bunker cheese, potato crisp, green herb juice

Haddock fillet, miso cream, fried capers, marinated kohlrabi,
sweet-sour cucumber, chive beurre blanc

Ballotine and corn-fed chicken, corn crunch, BBQ sweetcorn,
spring onion, boemboe cream, poultry jus

Black Angus steak, mini graffiti aubergine glazed with unagi,
seaweed crunch, sweet-sour shiso leaf, shiso ginger gel, beef jus

Black box, passion fruit crèmeux, chocolate cake,
liquorice ice cream

4-course: € 69,50

5-course: € 79,50

First and second course

Cold dishes

BBQ baby gem lettuce, avocado, salted almond, curry cream,
Bunker cheese, potato crisp, green herb juice 

Salmon marinated in beetroot juice, spiced brioche, dill cream,
yoghurt, capers, gherkin

Raw mackerel, ceviche dressing, little gem, avocado cream,
green apple, Peruvian tiger milk, coriander

Ossenworst tartare, piccalilli cream, cornichon, brioche,
egg yolk fried in panko

Warm dishes

Creamy leek soup, spring onion, herb cream, leek oil 

Oyster mushroom rendang, green apple, radish, pak choi, candied peanut, boemboe coconut sauce, bean sprouts 

Haddock fillet, miso cream, fried capers, marinated kohlrabi, sweet-sour cucumber, chive beurre blanc

extra charge € 3.75

Slow-cooked beef rib, green apple, radish, pak choi, sesame, oriental jus

Ballotine and corn-fed chicken, corn crunch, BBQ sweetcorn, spring onion, boemboe cream, poultry jus

extra charge € 3.75

Main courses

Marinated mini graffiti aubergine, artichoke cream, burrata, avocado, sesame beurre blanc 

Stuffed courgette flower beignet, spicy green herb oil, peeled tomato, basil goat cheese cream, tomato beurre blanc 

Pollock, braised young leek, reduced white grape, hazelnut crisp, charred leek, tahini sauce

Pan-fried red mullet, crayfish salad, fresh mango, Dutch shrimp crunch, langoustine beurre blanc, berry juice

extra charge € 3.75

Black Angus steak, mini graffiti aubergine glazed with unagi, seaweed crunch, sweet-sour shiso leaf, shiso ginger gel, beef jus

extra charge € 4.75

Grilled hanger steak, glazed carrot, browned sesame, ginger beer gel, tamarillo julienne, beef jus

Baked potato with bell pepper and herb cream

€ 5,00

Warm vegetables

€ 4,75

Desserts

Advocaat crèmeux, white chocolate mousse, chocolate crisp,
vanilla ice cream, red fruit

Black box, passion fruit crèmeux, chocolate cake,
liquorice ice cream

Marinated rhubarb, strawberry compote, rice with cardamom, bay
leaf ice cream from our own garden

Oudwijker Flora mousse, goat's cheese yoghurt ice cream, roasted
almond crumble, Twentse Bunker cheese cream

Coffee after dinner

coffee of your choice with friandises

Small ice cream filled with vanille, miso en caramel

to be ordered p.p. €4.50