



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.*

Deep-fried burrata, sesame, tomato marinated in basil, celeriac hay

Pan-fried hake fillet, fennel, cucumber and celery salad, red curry
and coconut sauce

Slow-cooked veal picanha, sautéed and sweet and sour
mushrooms, confit baby potato, coffee jus

Tournedos and slow-cooked beef neck, sautéed zucchini, grated
sheep's cheese, crispy furikake, baba ganoush, Madeira jus

Chocolate éclair with MonChou cream cheese, marinated cherries,
Bastogne biscuit crumble, dark chocolate ice cream

4-course: € 69,50

5-course: € 79,50

First and second course

Cold dishes

Deep-fried burrata, sesame, tomato marinated in basil,
celeriac hay 

Seared tuna, sesame, soy marinade, sweet and sour cucumber,
spring onion, black garlic cream

Salmon marinated with herbs and mustard, curry cream, brioche,
Indonesian pickles

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 

Pan-fried hake fillet, fennel, cucumber and celery salad, red curry and coconut sauce

extra charge € 3.75

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

Slow-cooked veal picanha, sautéed and sweet and sour mushrooms, confit baby potato, coffee jus

extra charge € 3.75

Main courses

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

Grilled mini pepper, tapenade with tomato, feta, crispy lotus root, roasted bell pepper sauce 

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

extra charge € 3.75

Victoria perch, tapenade with tomato, tomato crumble, roasted bell pepper sauce

Ribeye, sweet potato cream, roasted tenderstem broccoli, crispy potato, Calvados jus

Tournedos and slow-cooked beef neck, sautéed zucchini, grated sheep's cheese, crispy furikake, baba ganoush, Madeira jus

extra charge € 4.75

Baked potato with bell pepper and herb cream

€ 5,00

Warm vegetables

€ 4,75

Desserts

Chocolate éclair with MonChou cream cheese, marinated cherries,
Bastogne biscuit crumble, dark chocolate ice cream

Caramel and vanilla ice cream, Snickers foam, Baileys, peanut,
homemade crumble

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

Selection of 5 Dutch cheeses

extra charge € 10.95

Coffee after dinner

coffee of your choice with friandises