



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.*

Venison mousse, celeriac cream, pickled shallot, mustard seeds,
Beetroot, crispy potato

Pan-fried and smoked king bolete, marinated mushrooms,
mushroom broth

Wild boar, braised cabbage, blackberry gel, pickled blackberries,
wild boar jus with dark chocolate

Pheasant hen, slow-cooked pheasant leg, parsnip cream,
parsnip crunch, nashi pear, grated juniper berries, spiced cake jus

Carrot crèmeux, marinated carrot, crispy pecan,
brown butter ice cream

4-course: € 69,50

5-course: € 79,50

First and second course

Cold dishes

Nut pâté, apple compote with winter spices, almond crunch,
pine needle and mushroom vinaigrette 

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

Slow-cooked duck breast, almond crunch, sweet and sour winter
vegetables, Jerusalem artichoke salad, apple syrup jus

Venison mousse, celeriac cream, pickled shallot, mustard seeds,
beetroot, crispy potato

Warm dishes

Celeriac and parsnip soup, parsnip cream, grated juniper berries 

Pan-fried and smoked king bolete, marinated mushrooms,
mushroom broth 

Victoria perch, crispy Serrano ham, cauliflower cream,
pickled mustard seeds, hazelnut crunch, light miso beurre blanc

Brined veal picanha, sautéed and sweet and sour mushrooms,
confit baby potato, coffee jus

Wild boar, braised cabbage, blackberry gel, pickled blackberries,
wild boar jus with dark chocolate

Supplement: € 3.75

Main courses

Cauliflower cream, deep-fried goat's cheese, citrus gel,
almond crunch, mizuna 

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

Hake fillet, white carrot cream, Jerusalem artichoke cooked in
brown butter, marinated daikon, jus of Rinze apple syrup

Pollock, grated smoked sausage, lemon cream, crispy palm kale,
smoked sausage beurre blanc

Supplement: € 3.75

Bavette steak, glazed winter carrot, béarnaise, beef jus

Pheasant hen, slow-cooked pheasant leg, parsnip cream,
parsnip crunch, nashi pear, grated juniper berries, spiced cake jus

Supplement: € 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

Stroopwafel foam, caramel, pieces of stroopwafel, vanilla ice
cream, rum-soaked raisins

Carrot crémeux, marinated carrot, crispy pecan, brown butter ice
cream

Selection of 5 Dutch cheeses

Supplement: € 10.95

Coffee after dinner

Coffee of your choice with friandises