

Dinner

Starters | 18,5

Confit artichoke with Manchego and egg yolk cream
almonds | string beans | lettuce | sherry and almond dressing

House-smoked salmon with marinated asparagus
radish | lettuce

Roast beef
artichoke | Manchego | sherry vinegar | lettuce | vadouvan mayo

Entremets | 12,5

Shellfish bisque
crème fraiche | cognac

Mackerel marinated in ginger and mirin
dashi | kombu | shiitake | sea lavender

Chef's Menu 49,5 | 59,5

Enjoy a special 3 or 4 course menu designed by our chef with dishes from and off the menu! Includes bread and unlimited still or sparkling water.

We will of course prepare a suitable alternative for any dietary requirements.

Mains | 29,50

Cod fillet with whole grain mustard sauce
potatoes | roasted leeks | tomato

Grilled veal from the Big Green Egg
risotto | leek | spinach

Risotto with Castle Cheese
oyster mushroom | asparagus | tomato

Desserts | 10,5

Chocolate tart
berries | vanilla yogurt | ice cream

Rhubarb compote with vanilla mascarpone
crumble | lemon melisse | strawberry sorbet

Pear walnut cake
Blacksticks Blue Cheese

Wine pairing

Taste a matching wine for each dish, selected by our sommelier

Per glass 8



Restaurant
Oud Poelgeest

Menu