



# HET MONTFERLAND

## CHEF'S CHOICE

*Only to be ordered per table*

<b>3 – course</b> surprise menu	42	
<b>4 – course</b> surprise menu	52	
<b>5 – course</b> surprise menu	62	

LET OUR KITCHEN CREW  
SURPRISE YOU

**Tip: Wine package**

21
28
35

*Are there any ingredients you would rather not eat? We customize menus for allergies or dietary needs!*

## STARTERS

<b>Carpaccio</b> – olive oil foam – old cheese – kernels – herb salad	16
<b>Procureur dim sum</b> – carrot sauce – carrot tricolore – sweet and sour	17
<b>Marbré of duck</b> – red cabbage port – shallot cream – crisp – nuts – currants	16
<b>Pickled catfish</b> – bisque - kalamansi gel – ramanas – smoked paprika	17
<b>Filet american of salmon</b> – quail egg – herb salad – dried cherry tomato	17
<b>Mustard mousse</b> – creamy polenta – salsify crisp – mustard caviar	14
<b>Beef broth</b> – stuffed ravioli – shank – roasted peppers – mushroom	11

## MAIN DISHES

<b>Beef tenderloin</b> – port jus de veau	35
<b>Veal stock</b> – jus de veau	27
<b>Pork tenderloin with herb crust</b> – Calvados apple sauce	26
<b>Winter cod</b> – white wine dill beurre blanc	27
<b>Catfish</b> – sake dashi sauce	27
<b>Risotto</b> – beech mushroom – shiitake	22

*With the main courses we serve appropriate garnish on the plate.*

## SIDE DISHES

<b>French fries</b> – mayonnaise	5
<b>Mixed vegetables</b>	5
<b>Mixed salad</b>	5

## DESSERTS

<b>White chocolate crèmeux</b> – cardamon – tarragon – pecan – pear sorbet	9
<b>Cherry bavaois</b> – red fruit ice cream – Bastogne mousse – tuille – cherry gel	9
<b>Walnut ice cream</b> – Citrus – pear marmalade – almond – merengue	9
<b>Montferland tiramisu</b> – coffee parfait – long fingers – mascarpone – citrus	9
<b>Cheese platter</b> – grapes – rich fruit loaf – nuts	14