



HET MONTFERLAND

CHEF'S CHOICE

Only to be ordered per table

3 – course asparagus surprise menu	45	Tip: Wine package	21
4 – course asparagus surprise menu	55		28

LET OUR KITCHEN CREW
SURPRISE YOU

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

STARTERS

Carpaccio – Parmesan – tomatoes – pita mix – arugula	16
Veal terrine – mushroom – grapes – cheese – broad bean – pea – asparagus	17
Asian pork belly – rice skin spring roll – soy – sesame – puffed rice	16
Prawn rouleau – cucumber – apple – pearl couscous – miso tuile	17
Mackerel rilette – sesame – avocado – Amsterdam's union – dill	16
Pickled watermelon – burrata – olive crisp – walnut – paprika	14
Asparagus soup – ham – green herbs – egg	11

MAIN DISHES

Beef tenderloin – garlic jus de veau	34
Pork tenderloin – basil cream sauce	26
Turkey rouleau – sauce of poultry	26
Halibut – sage and lemon cream sauce	27
Swordfish – Hollandaise sauce	27
Linguini Alfredo – broccoli – Parmesan – cherry tomato	21

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

SIDE DISHES

French fries – mayonnaise	5
Mixed salad	5
Warm vegetables	5
Asparagus – Hollandaise sauce	7,5

DESSERTS

Rhubarb compote – vanilla ice cream – almond – strawberry	9
Grilled pineapple – white chocolate – coconut – vanilla ice cream – Passoa	9
Strawberry – strawberries – merengue – vanilla custard – crumble	9
Chocolate trio – brownie – white chocolate – ed fruit – hazelnut	9
Cheese platter – grapes – chatter bread – nuts	14