



HET MONTFERLAND

CHEF'S CHOICE

Only to be ordered per table

3 – course surprisemenu	45	
4 – course surprisemenu	55	
5 – course surprisemenu	65	

Tip: Wine package

21

28

35

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

STARTERS

Carpaccio – dutch cheese – arugula – seed mix – truffle	17
Terrine of pork – fennel – pickle – mustard seed	16
Trout – quinoa – lime – kohlrabi	16
Salmon tartare – quail egg – tarragon – furikake crispy	16
Scallop – pak choi – mint – candied lemon – cloud of bisque	17
Panna cotta of mozzarella – tomato foam – zucchini – paprika crispy	14

MAIN DISHES

Beef tenderloin – port gravy – <i>(additional option: brioche with duck liver + €6)</i>	36
Pork rack – herb crust – sauce of thyme & honey	26
Quail – farce – homemade jus	27
Sea bass – butter sauce with fresh herbs	27
Cod – Choron sauce	28
Gnocchi – blue cheese	22

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

SIDE DISHES

French fries – mayonnaise	5
Mixed salad – white cabbage – carrot – yogurt	5
Warm vegetables – green bean – broad bean – string bean	5

DESSERTS

Coffee parfait – caramel – dark chocolate	10
Poached apple – vanilla – cherry – cinnamon	10
Passion fruit bavaois – mango – yogurt ice cream	10
White chocolate limoncello – hard wafer – lemon ice cream	10
Cheese – grapes – nuts	15