



MAASTRICHT

KRUISHERENHOTEL

OOSTWEGEL COLLECTION®

A LA CARTE

STARTERS

quinoa goat's cheese foam pumpkin ponzu (v)	14
foie gras terrine white wine jelly brioche bread	18
tuna fennel sesame biscuit yuzu cream *	19
steak tartare piccalilly pickled onion	17
3 / 6 / 9 Zeeland oysters red wine vinegar shallot *	12 / 24 / 36
supplement caviar 5 grams	15

INTERMEDIATE COURSES

poached egg sauerkraut hollandaise sauce (v)	14
red-legged partridge sauerkraut apple Brussels sprouts black pudding	19

MAIN COURSES

risotto forest mushrooms morel mushrooms rocket salad (v) *	25
tournedos parsnip cream pommes fondant truffle sauce *	38
venison steak salsify stewed pear trumpet de la mort *	29
halibut black garlic cream cauliflower beurre noisette	29
sole potato mousseline spinach butter sauce	27
* supplement pan-fried foie gras	9

DESSERT

crème brûlée vanilla	9
blackberry mousse prosecco sorbet white chocolate	13
chocolate cake vanilla ice cream coffee and peanut crisp	13
selection of five cheeses grapes nut-raisin bread	17
coffee Kruisheren	8

All prices are in Euro and including VAT.

Please discuss your allergy and dietary requirements with our team.

We are committed to making environmentally and socially responsible decisions in all our restaurants and bars.

We do not serve alcohol to anyone under the age of 18.