

The dishes are inspired by Wjlland, our estate and the immediate surroundings. Chef Guido Le Bron de Vexela takes great pride in working with various local suppliers.

Wjlland

Vegetables, fruit and herbs are grown on the Wjlland. These are used in the dishes served in Les Salons restaurant. The vegetable garden of Château St. Gerlach is maintained with the help of volunteers, which is also why it is called the "Wjlland". A garden for all of us.

Butcher's shop Kusters Margraten

Butcher's Kusters is a household name in South Limburg. Animal-friendly handling and a conscious, sustainable ways of dealing with the environment are of paramount importance at butcher's Kusters high priority.

Sjevraoje

Sjevraoje goat's cheese is made from organic milk. Its unique taste is a result of the quality of the milk, the right balance in the use of ripening cultures and the ripening process.

Chocolaterie

At Pralinea, they use exciting flavor combinations with a special look and feel. They work with pure ingredients and chocolates, and together with the chef we created our bonbon.

Koos Bakery

To a large extent, Koos still forms the bread dough by hand after it has been carefully weighed. A labor-intensive work process, but the result is worth it.

À la carte

For 19.50 per dish, compose your own menu. All our dishes are medium-sized. We recommend ordering a minimum of 4 dishes from this menu. After the main course present the dessert menu.

Cold

Carrot | potato | gravy from string beans **V**

Ajo Blanco | Sjevraoje goat cheese | wild garlic **V**

Dutch prawn | autumn turnip | radish juice

Dutch yellowtail | purslane oil | cream of oyster

Partridge | turnip greens | roasted walnut

Warm

Preparations of celeriac | citrus gel | crispy celery leaves **V**

Parsnips | kale | broth of local mushrooms **V**

Mussels | old Millennium cheese | pointed cabbage

Halibut | fermented garlic | leek coulis

Beef cheek of BBB beef | beetroot | goat's cheese

Pheasant hen | fermented white cabbage | Jerusalem artichoke

Only for 2 persons - (supplement 20,-p.p.)

Desserts

Figs | beetroot | pistachio | honey from our bees **V**

Poached pear | ice cream of cinnamon and lemongrass | Caramel with Els La Vera **V**

Herve cheese | panna cotta of Limburg syrup | sourdough **V**

Assortment of cheeses | nut bread | honey **V**

Chef's menu

5 courses | 90.00

Be surprised by a selection from chef Guido Le Bron de Vexela including dessert.

The chef's menu is served per table only.