MAASTRICHT
KRUISHERENHOTEL
OOSTWEGEL COLLECTION®

WELCOME AT THE KRUISHERENRESTAURANT

Our chef de cuisine Menno Bannier presents you various culinary surprises, with these dishes our black brigade will serve you pairing wines. When our chef composes his dishes he follows the seasons. Moreover, we enjoy using local and organic products.

3 courses €55	Mackerel | Venison | Liquorice
4 courses €65	Mackerel | Wolffish | Venison | Liquorice
5 courses €75	Mackerel | Wolffish | Veal | Venison | Liquorice
6 courses €85	

Accompanying wine by the glass €8

On request we serve vegetarian dishes or menu.
For information about allergens or product ingredients, please ask one of our associates.

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MACKEREL
nori | radicchio | green pepper | Norway lobster

WOLFFISH
parsnip | truffle | coral mushroom | trompette de la mort

VEAL
pumpkin | cumin | maitake

VENISON
lentil | black salsify | oyster cream | rettich | venison gravy

CHEESE PLATTER
various cheeses | fig compote

LIQUORICE & MANGO
crunch | bavarois | fresh