



MAASTRICHT

# KRUISHERENHOTEL

OOSTWEGEL COLLECTION®

## WELCOME AT THE KRUISHERENRESTAURANT

Our Chef de Cuisine, 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	Corvina   Australian beef   Cherry
4 courses €65	Corvina   Turbot   Australian beef   Cherry
5 courses €75	Corvina   Turbot   Lamb   Australian beef   Cherry
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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## **CORVINA**

white asparagus | radicchio | cockle | peas | yuzu

## **TURBOT**

tomato | samphire | sea lavender | artichoke | ramson | herring caviar

## **LAMB**

goat cheese | potato | black olive | spring onion | cumin gravy

## **AUSTRALIAN BEEF**

beetroot | sweetcorn | polenta | sage gravy

## **CHEESE PLATTER**

various cheeses | pear compote

## **CHERRY**

pecan | yogurt