



Hoeve Kesselt is located just across the border in Belgium, on the southern edge of Maastricht. The farm encompasses more than three hectares of fields for vegetable cultivation, an orchard with chickens, and a farm shop. As a co-owner of Hoeve Kesselt, we work together with our farmer, Reinier Hoon to further sustain our business operations and cultivate the best and most delicious ingredients. In our effort to be dependent on what the land has available you will see our menu change with the seasons and new dishes becoming available every week.

To Share (OR NOT)

NORMANDY OYSTER

each - 4.5
half dozen - 22.5
dozen - 45

'ZEEUWSE' FLAT OYSTER

each - 5.5
half dozen - 27.5
dozen - 55

GILLARDEAU OYSTER

each - 6.5
half dozen - 32.5
dozen - 65

CAVIAR
asetra caviar with
blini and crème fraiche
50 gram - 140

CHARCUTERIE

per 40 gram

dolce zero - 11.5
coppa segarelli - 9.5
paleta ibérico de cebo - 12.5
truffle mortadella - 8.5

SNACKS

celeriac with mushroom and aged cheese (V) - 7.5
toast with parmesan, truffle and ibérico - 10.5
game köfte with cavolo nero and mustard - 9.5
pizzetta with spicy n'duja and spinach - 11

do you have an allergy?
please tell us!

Menu

2 dishes - 42
3 dishes - 56
4 dishes - 68

COLD

BEETROOT (V)

goatcheese, apple and rucola

MACKEREL

lovage, radish and citrus

SIRLOIN

kohlrabi, parsley and parmesan

WARM

'ZOERVLEIS' (V)

oyster mushroom, jerusalem artichoke and hollandaise

CODFISH

sauerkraut, bacon and lemon beurre blanc

DUCK

dumpling, pumpkin and mushroom

Harry's Specials

expand your menu with
the following dishes

VENISON TARTARE

onion, cranberry and black pudding

34

PARTRIDGE

pasta, kale, hazelnut and crème de volaille

38

For two (OR NOT)

LIMOUSIN RIB EYE 300gr.

béarnaise sauce, small salad
seasonal garnishes

48

HARE SADDLE

stew, brussel sprout and cranberry

82

3 to 4 dishes per person for a full meal

CHEF

Frank van Thiel