

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 Mare (OR NOT)

#### NORMANDY OYSTER

each - 5 half dozen - 25 dozen - 50

#### 'ZEEUWSE' FLAT OYSTER

each - 6 half dozen - 30 dozen - 60

### GILLARDEAU OYSTER

each - 7 half dozen - 35 dozen - 70



# **CHARCUTERIE**

per 40 gram

dolce zero - 11.5 salchicon iberico bellota- 10.5 paleta mangalica - 11.5 truffle mortadella - 9.5

# **SNACKS**

celeriac with mushroom and aged cheese (v) - 8.5 toast filet americain with truffle and parmesan - 9 brioche with chicken liver and hazelnut - 9 pizzetta with mushroom, lardo and pine nut - 11



2 dishes - 44

3 dishes - 60

4 dishes - 72

COLD

# CHICORY & CELERY (V)

goat cheese, pear and walnut

#### **SMOKED TROUT**

potato, pickles and wild garlic

#### **VEAL TARTARE**

mussel mayonnaise, butter lettuce and horseradish

WARM

# CELERIAC (V)

spelt, lovage and aged cheese

#### **SKREI**

 $jerus alem\ artichoke,\ oyster\ mushroom\ and\ vermouth$ 

## **BEEF CHEEK**

potato puree and roasted garlic hollandaise

Harry's Specials

expand your menu with the following dishes

### HALF LOBSTER

orzo, 'nduja and bisque d'homard

52

#### **TOURNEDOS ROSSINI**

duckliver, madeira and truffle

55

For Two

LIMOUSIN RIB EYE 300gr.

béarnaise sauce, small salad seasonal garnishes

48

**SKATE WING** 

a la meunière

(market price)

3 to 4 dishes per person for a full meal

Frank van Thiel