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In our continuous search for high quality ingredients and deliciousness, we started our own vegetable and fruit garden in the spring of 2019. This unique 2000m2 garden is situated in the beautiful Jeker Valley on the southern edge of Maastricht. In our effort to be depend on what the land has available you will see our menu change with the seasons and new dishes becoming available every week.

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FROM THE

## *Raw Bar*

### NORMANDY OYSTER

each - 4.5  
half dozen - 22.5  
dozen - 45

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

### GILLARDEAU OYSTER

each - 6.5  
half dozen - 32.5  
dozen - 65

## CHARCUTERIE

per 40 gram

dolce zero - 11.5  
coppa mangalica - 10.5  
paleta ibérico de cebo - 12.5  
truffle mortadella - 8.5

## SNACKS

onion bhaji with chives mayonaise and coriander (V) - 8  
toast with creamcheese, lemon, green peas and anchovy - 8.5  
pizzetta with mortadella, stracciatella and pistachio- 9  
chorizo croquetas - 7.5

*do you have an allergy?  
please tell us!*

Menu

3 to 4 dishes per person  
for a full meal

2 dishes - 42

3 dishes - 56

4 dishes - 68

COLD

**SICILIAN SALAD**

fennel, ricotta and anchovy

**DUTCH HERRING**

horseradish, pickle and beetroot

**'BOMMERIG' CHICKEN**

bbq cabbage, mustard and parmesan cheese

WARM

**POACHED EGG (V)**

spinach, green asparagus and goat cheese

**CODFISH**

zucchini, orzo and bouillabaisse

**LAMB SHOULDER**

couscous, bell pepper and ras el hanout

Harry's  
Specials

expand your menu with  
the following dishes

FOR TWO (OR NOT)

**LANGOUSTINE &  
MUSSELS**

spring vegetables, n'duja  
and bisque

38

**LIMOUSIN RIB EYE 300gr.**

béarnaise sauce, small salad  
seasonal garnishes

48

**MONKFISH**

à la meunière, baked on the bone  
green asparagus and hollandaise  
(30 min. preparation)

market price

**SWEETBREAD &  
SMOKED EEL**

wild garlic, spinach  
and green peas

36

CHEF

Frank van Thiel