



DE ROSEP

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LANDGOED

STARTERS

Beef carpaccio with Parmesan cheese, wild boar Coppa ham and a vinaigrette of Aceto Balsamico	€ 19,75
Duo of deer loin fillet with apple syrup lacquered duck breast fillet with a red onion compote	€ 21,75
Salad of Roseval potato and crème fraîche, grilled half lobster and lime mayonnaise	€ 32,50
Vegetarian salad of beetroot, poached figs and glazed goat cheese and roasted pine nuts**	€ 18,75
Salmon triptych: smoked salmon, homemade salmon rilette and La Trappe Bock beer batter fried salmon	€ 21,75
Double-pulled poultry stock with wild mushrooms and homemade ravioli with pain qnip	€ 10,50
Lightly bound crustacean bisque with Dutch shrimp and a shrimp croquette	€ 14,50
Fried duck liver with glazed apple slices and a sauce for Calvados	€ 26,75
Grilled half lobster with Hollandaise sauce	€ 32,50

MAIN COURSES

Roasted deer loin fillet with stewed deer goulash and a sauce from cranberries	€ 34,50
Thinly sliced fried domestic farm duck with red cabbage and an orange sauce	€ 31,75
Tournedos of Irish beef tenderloin with seasonal vegetables and Provençal sauce	€ 38,50
Fried haddock fillet on a bed of sauerkraut with mild mustard sauce	€ 31,50
Fresh linguine pasta with oyster mushroom stew**	€ 29,50
Lobster with linguine presented whole and a hollandaise sauce	€ 54,00

DESSERTS

Classic Dame Blanche	€ 13,25
Dessert of coffee mousse and caramel with caramel ice cream	€ 13,75
Chocolate cake with ice cream of white chocolate	€ 13,25
Palette of various cheeses and nut bread	€ 15,50

MENU MARCHE

Salmon triptych: smoked salmon, homemade salmon rilette and salmon baked in La Trappe Bock beer batter

Roasted deer loin fillet with stewed deer goulash and a sauce from cranberries

Dessert du Chef

€49,50 per cover

Would you like to enjoy your dinner even more? Order a palette of various cheeses as an extra course.

Supplement € 9,00 per person.