



LANDGOED  
ALTENBROEK



*We serve a changing menu each day.  
On regular opening days, we serve:*

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*Menu Louis - Wednesday and Saturday*

*Menu Marie - Thursday*

*Menu Lambertus - Friday*

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*On Friday and Saturday, we only serve 4 or 5 courses.*

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*3 courses - 62,5 euro  
4 courses - 76,5 euro  
5 courses - 89,5 euro*

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*Complete your experience with paired wines.*

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*3 courses - 33 euro  
4 courses - 44 euro  
5 courses - 55 euro*

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*If you have any allergies or dietary requirements,  
we would be happy to hear them.*



**COQUILLE**

*Avocado / Hazelnut / Cucumber*

**LANGOUSTINE (5th course)**

*Zucchini / Basil / Langoustine dressing*

**PAN-FRIED FOIE GRAS**

*Red Onion Tarte Tatin / Chives / Red Wine Sauce*

**VENISON**

*Pineapple / Jerusalem Artichoke / Cherry Sauce*

**CARAMELIZED PEAR**

*Dulcey / Salted Caramel Ice Cream / Verbena*



**LOBSTER TARTARE**

*Tarragon / Tomato / Baby Bok Choy / Lobster Dressing*

**PAN-FRIED PLAICE FILLET (5th course)**

*Pearl Couscous / Bell Pepper / Carrot*

**GLAZED PORK BELLY**

*Apple / Blood Sausage / Verbena Sauce*

**ANJOU PIGEON**

*Green Asparagus / Pumpkin / Roasted Potato / Cognac Sauce*

**MACARON**

*Cherry / Yogurt Ice Cream*



**SMOKED SALMON**

*Green Apple / Dill / Baby Bok Choy / Beurre Blanc*

**TURBOT (5th course)**

*Cauliflower Textures / Basil / Brown Butter*

**VEAL CHEEK**

*Mushroom Risotto / Beech Mushrooms / Morel Sauce*

**DUCK**

*Pointed Cabbage / Celeriac / Red Wine Sauce*

**VANILLA BAVAROIS**

*White Chocolate Brownie / Coconut Ice Cream*

