



The kitchen of restaurant Zandhoeve is led by our organic vegetable garden and thus by the different seasons. For our kitchen staff, this Hofgarden, where about 50 varieties of vegetables and herbs grow annually, is an inexhaustible source of inspiration and a beautiful reflection of the seasons. With this treasure within cycling distance of the hotel, it is only natural that vegetables form the basis of our dishes. The coming together of local ingredients with global spices and cooking techniques guarantees surprising flavor combinations.

3 courses **47<sup>50</sup>**

4 courses **57<sup>50</sup>**

Are you using one of our hotel packages and it includes dinner? Then you can create your own menu with a starter, main course and dessert.

**v** vegetarian

We are very careful about food allergies during the preparation of our dishes. We ask you before making a choice to clearly communicate your allergies to our waiters.

 **@restaurantzandhoeve**

**bread & dips**  
from the Hofgarden

**salad**  
herb dressing

**portion of fries**  
mayonnaise

**baked duck liver**

5<sup>00</sup>

## appetizer

### pumpkin v

pumpkin chutney • vadouvan Hollandaise • egg and crispy potato

### jerusalem artichoke & beet v

jerusalem artichoke flan • roasted beet • salsify  
beet and balsamic foam

### sear-grilled salmon

salmon in nori • salmon tartare • citrus crème fraîche  
crispy filo pastry • sweet and sour cucumber

### steak tartare

beef pastrami • piccalilli • sweet onion cream  
fig • sweet and sour cauliflower

## entremet

### Argentinean gambas

linguini • shellfish • shellfish sauce

### celeriac soup v

creamy celeriac soup • beurre noisette • black olive powder  
Dutch shrimp supplement (supplement 1<sup>50</sup>)

### candied Iberico

Pata Negra ham • hazelnut • bok soy • apple-lime gel

## main

### risotto v

eggplant compote • lemon • yellow beet • kohlrabi  
white wine sauce • chive oil

### tame duck breast fillet

parsnip puree • crispy polenta • berry compote • poultry gravy

### fish & season

daily catch • sweet potato • fennel  
braised leek • caviar sauce

### beef tenderloin

beef stew • pumpkin • mushrooms • La Ratte potatoes  
red wine gravy

## dessert

### apple & vanilla

vanilla parfait • caramel sauce • apple poached in caramel  
crispy puff pastry

### chocolate bombe

white chocolate • passion fruit • crispy white chocolate  
ice cream of white chocolate and bergamot

### scroppino

limoncello • prosecco

### coffee or tea with friandises

coffee or tea • friandises from our own patisserie