

Our menu

Appetizers

Do you fancy a glass of bubbly?
Ask our team for advice.

Brioche (v)

Accompanying butter

€ 5.50

Mushroom Dordogne (v)

€ 7.50

Garlic prawns

€ 7.50

Fresh serrano ham

€ 7.50

* Do you have an allergy? Report it to our team and we will be happy to help you.

Starters

Oxtail soup

Cream of porcini mushroom

€ 9.50

Steak tartare

Pallet | cured egg yolk

€ 15.50

Smoked wood pigeon

Cream of cauliflower | infused grapes | sprouted lentils | hazelnut

€ 15.50

Ceviche

Cod | cranberry | infused fennel | tiger's milk

€ 15.50

Scallops

Crab | bisque | brioche

€ 16.50

Celeriac scallop (v)

Glasswort | white wine | tarragon foam

€ 14.50

Wild mushroom tartare (v)

Parsnip | hazelnut | celery

€ 13.50

Wild mushroom salad (v)

Parsnip | truffle | pecan

€ 16.50

Supplement: fried duck liver

€ 7.50

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Main courses

Filet Mignon Rossini

2 small beef tenderloins | duck liver | green asparagus | brioche | madeira gravy

€ 38.50

Duck breast

Chicory | potato | mango thyme sauce

€ 29.50

Dry aged meat

Extremely tender meat | aged for 4 weeks | daily fresh seasonal vegetables |
choice of truffle gravy or madeira gravy

€ daily price

Haddock

Glasswort | bimi | carrots | beurre noisette

€ 26.50

Monkfish

Potato | lovage | courgette | mushrooms | buttermilk sauce

€ 27.50

Cannelloni of pointed cabbage (v)

Kimchi | oyster sauce | sriracha | peanut

€ 24.50

Beetroot risotto (v)

Parmesan | Chioggia beetroot | walnut | thyme

€ 24.50

Wild mushroom salad (v)

Parsnip | truffle | pecan

€ 22.50

Supplement: fried duck liver

€ 7.50

Side dishes

French fries (v)

Truffle mayonnaise

€ 5.50

Fresh salad (v)

€ 4.50

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Classic menu 3 courses € 39.50

(These dishes can also be ordered separately)

Starters

Beef carpaccio

Beef carpaccio | truffle mayonnaise | rocket salad | seed mix | Parmesan cheese

Lierderholt hats (v)

Mushrooms | cream cheese | herb butter | Parmesan cheese

Mediterranean tomato soup (v)

Chive | crème fraîche

Main courses

Spare ribs Lierderhoeve

Aioli | French fries

Pork tenderloin

Bacon | brie | mustard sauce

Salmon fillet

Sweet potato | mini leeks | lemon dill butter

Ravioli (v)

Ricotta cheese | spinach | rocket salad | cherry tomato | seed mix | pesto cream sauce

Desserts

Tasty toffee

2 scoops of vanilla ice cream from Co | caramel sauce | whipped cream

Affogato

Vanilla ice cream from Co | espresso

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Desserts

Blood orange

different preparations of blood orange | white chocolate | vanilla

€ 12.50

Chocolate pecan pie

Dark chocolate | pecan | blueberry

€ 11.50

Panna cotta

Mango | yoghurt | almond

€ 11.75

Coffee with friandise

Coffee | friandises

€ 10.50

Dessert wine

Alvear Moscatel | Montilla-Spain

€ 4.80 per glass

Grape variety: Muscat

This amber-coloured sweet wine has an intense aroma of nutmeg and ripe fruits. The powerfully sweet taste finishes refreshingly in the aftertaste. An excellent companion to a variety of desserts.

Real Tesoro PX Jerez | Spain

€ 5.70 per glass

Grape variety: Pedro Ximenez

Beautiful dessert wine with a dark mahogany colour. The wine is full-bodied, intense and contains nuances of plums and chocolate.

Perfect ending

A delicious cup of coffee, espresso, decaf, cappuccino, latte macchiato, tea with or without flavour or a fresh mint tea.

Along with the real thing.....,
a tasty liqueur of your choice to go with it.

Or choose one of our special coffees
Irish | Spanish | Italian | French

Make your special coffee even more special with a scoop of vanilla ice cream from Co!

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