


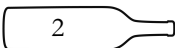














# Het Binnenhof

	€	Wine suggestion
<b><u>Starters &amp; entremets</u></b>		
"Zeeland"-oysters, on ice ( ½ dozen ) With a vinegarette, bread and butter	22,50	
Lukewarm home-smoked Scottish salmon with "Zeeland"- oyster creamed potatoes, Hollandaise sauce and green herb coulis	19,50	
'Upignac' bio-foie gras terrine, brioche and raised apricots	26,50	
Roast beef on a light wild mushroom mayonnaise with walnuts, bio-foie gras curls and rocket	22,50	
Rich and creamy lobster soup with champagne	16,50	
Frothy wild mushroom soup, flan with bio-foie gras, celeriac and truffle	14,50	
Fried scallops with parsnip, pumpkin and curry	23,00	
Veal cheek cooked in "Ter-Dolen" beer with salsify, papardelle and beetroot	24,50	
<b><u>Main courses</u></b>		
Sole 'Meunière', home-made Flemish fries and mixed salad	47,50	
Fillet of brill topped with a gruyère cheese gratin, celery and frothy lavender sauce	37,50	
'Blanc-bleu' tournedos with red onion marmalade winter vegetables and fondant potatoes	32,50	
Duck breast with roast almonds, chicory, salsify and lemon & pepper perfumed gravy	24,50	
<b><u>Desserts</u></b>		
Belgian cheeses from the affineur Peter Verbruggen with Limburg apple spread	14,50	
Hot chocolate tartlet with exotic fruit and vanilla	12,50	
Crème brûlée with Tahiti vanilla and Grand Marnier ice cream	12,50	
Blood orange panna cotta, 'hangop', Underberg granita and blood orange sorbet	12,50	

## House wine

Chardonnay Les Vignes de Madame 2010 Domaine La Baume, Pays d'Oc	4,95 / 27,50
Lhusanes 2004 Domaine des Trios Orris, Côtes du Roussillon	4,95 / 27,50
Rosé Mille X, 2010 Costières de Nîmes	4,95 / 27,50

## Aperitif

Cava 'Arte Latino' Methodo Traditional Brut	7,75 / 37,50
Rosé Parel 2008 Wijnkasteel Genoels-Elderen, Riemst - Limburg	9,75 / 49,00
Champagne Pommery Brut Royal, S.A.	12,95 / 75,00

## Recommended wines

### *White*

1. Viognier 2010 Domaine de Mont-Auriol, Pays d'Oc	6,50 / 29,00
2. Sancerre Cuvée Sélection 2007 Jean-Claude Châtelain, Loire	8,00 / 37,00
3. Chablis Les Caillottes 2009 Pascal Bouchard, Bourgogne	7,50 / 35,00

### *Red*

4. Châteaux Les Ollieux Romanis Corbières 2009	7,50 / 35,00
5. Château Olcé 2006 Bordeaux	7,50 / 35,00

### *Dessert*

6. Château de Jurque Tendresse, Jurançon 2009	7,50
7. Muscat Grains de Vigne, Lafage, Rivesaltes 2010	7,50
8. Maury, Domaine de Soulanes, Côtes du Roussillon 2010	7,50
9. Quinta do Noval LBV Port 2003	7,50

Sommelier Loek Bastin's extensive wine list is at your disposal!

# Het Binnenhof

In our restaurant Het Binnenhof we work with seasonal, organic and regional products. The reason why we do this is because the flavour of these products is much better. A few examples are the animal-friendly and organically reared Blanc-Blue beef, cheeses from the Belgian cheeses from the affineur Peter Verbruggen, vegetables from local vegetable gardens and fine regional products from farms in Limburg. This region has a lot to offer.

*We look forward to surprising you with all these delicious ingredients!*

## MENU 'PURE LIMBURG'

*Classy enjoyment in Limburg style according to market supply and the inspiration of the day!*

Chef Fred Lenders and his team present a special three-course surprise menu for lunch and dinner, composed of carefully selected regional products.

**Price: € 39,50 per person**

### Snacks

	€
Kwekkeboom bitterballen ( 6pcs ), With Adriaan´s herb mustard from Maastricht	6,50
Oud-Amsterdammer cheese cubes With Adriaan´s herb mustard from Maastricht	6,50
Three canapés, luxuriously filled	7,50
Traditional Club Sandwich	15,00
‘Gourmet’ salad; your choice from a rich garnish of fish or meat	19,50
Generous thick oxtail soup with Madeira	9,50
Aioli-perfumed linguini with scampi, oven-roasted tomatoes and parmesan cheese	21,50
Classic Alsatian sauerkraut	21,50
Dame Blanche with hot chocolate sauce and whipped cream	12,50

### Coffee time

Until 5 pm

	€
Different kinds of luxurious pastry by Mathieu Hermans	5,50

**Restaurant Het Binnenhof´s kitchen is open :**

Daily: 12.00h - 21.30h

*On Tuesday and Wednesday we serve  
dishes from our lunch menu*