

## Welcome by Restaurant Klein Hartenstein

Dear guest,

Below, our patron cuisinier Dennis Richter Uitdenbogaardt proudly presents his menu. We are happy to serve you this menu per table with the number of dishes you prefer. If you prefer not to choose the menu, you can all choose your own dishes on the right-hand page. If you prefer to eat vegetarian, you just have to indicate this.

### **Airborne menu**

#### **Tuna**

Raw tuna / wasabi Furikake / sushi rice / soy / cucumber / crispy / marshmallow  
or

#### **Duck**

Duck ham / rilette / smoked / beetroot / sponge cake / potato / sambai

#### **Fennel broth**

Fennel broth / beef pastrami / celeriac / fennel / dried tomato

#### **Plaice**

Baked / mashed potato / pumpkin seed oil / green asparagus / spinach / Hollandaise  
or

#### **Steak**

Rosé roast / string beans / smoked egg yolk / pumpkin / rösti / bordelaise gravy  
(Supplement fried duck liver €5,95)

#### **Cheeses (supplement € 3,50)**

European cheeses / nut bread / apple / date jam / apple syrup

#### **Blackberries**

Blackberries / pistachio / cake / marshmallow / curd / banyuls / yoghurt ice cream

3 dishes € 35,00      tuna or duck / plaice or steak / cheeses or blackberries  
4 dishes € 43,50      tuna or duck / fennel broth / plaice or steak / cheeses or blackberries  
5 dishes surprise menu € 51,50  
6 dishes surprise menu € 59,50

If you prefer a different layout of the dishes there is a surcharge.

A glass of matching wine costs €6,- per glass.

If you prefer half a glass this costs €3,50.

If you prefer a bottle of wine from the wine list, this is of course also possible.

Our Sommelier has put together an extensive and varied wine list with a wide variety of origin, grape varieties and styles.

For table water you pay €2,- per person.

We use our own tap system for flat and sparkling water.

## Appetizers

### Carpaccio

Beef / truffle mayonnaise / Parmesan cheese / pine nuts / arugula  
(Supplement duck liver curls €4,50)

€ 11,95

### Duck

Duck ham / rilette / smoked / beetroot / spongecake / potato / sambai

€ 15,50

### Tuna

Raw tuna / wasabi Furikake / sushi rice / soy / cucumber / crispy / marshmallow

€ 15,50

### Sweetbread

Glazed / green pea mousse / string beans / pork belly / beetroot

€ 17,50

### Gamba / Crab

Gamba's / crab salad / crab mayonnaise / crostini / gel / sereh / laos / coconut

€ 16,50

## Intermediate dishes

### Fennel broth

Fennel broth / beef pastrami / celeriac / fennel / dried tomato

€ 12,50

### Oxtail

Orecchiette pasta / oxtail / green herb foam / tomato

€ 13,50

## Main dishes

### Ossobuco

Ossobuco / risotto / arugula / Parmesan cheese

€ 24,50

### Mushroom ravioli (vegetarian)

Mushroom ravioli / olives / porcini mushroom sauce / spinach / seasonal vegetables

€ 22,50

### Plaice

Baked / mashed potato / pumpkin seed oil / green asparagus / spinach / Hollandaise

€ 23,50

### Scallops

Scallops / truffle slices / hazelnuts / cauliflower / beurre noisette / oxheart cabbage

€26,50

### Beef tenderloin

Rose roast / string beans / smoked egg yolk / pumpkin / rösti / bordelaise gravy  
(Supplement friend duck liver €5,95)

€ 27,50

## Desserts

### Blackberries

Blackberries / pistache / cake / marshmallow / curd / banyuls / yoghurt ice cream

€ 10,50

### Dame Blanche "Hartenstein"

Vanilla mousse / ice cream / whipped cream truffle / chocolate

€ 10,50

### Crème Brûlée

Blue berry crème Brûlée / lime ice cream / crumble / basil cake

€ 10,50

### Cheeses

European cheeses / nut bread / apple / date jam / apple syrup

€ 12,50