



# BuitenHuis

Restaurant

## English menu

# Selection menu

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## Starters

*Mousse of pumpkin, pickled pumpkin, roasted pumpkin seed, crème off sesame, croutons of sourdough and goat cheese*



*Devois des Agneaux d'Aumelas, Languedoc Frankrijk*

- or -

*Smoked mackerel, bavarois beet, sorbet off beet, gel white onion, rettich, pickled yellow beet and a curry crème*



*MG Viognier Reserva, Colchagua Valley Chili*

## Main dishes

*Duck breast, pearl barley with chorizo, crème celeriac, salsify, crispy parsnip and black olive gravy*



*Zensa Nero di Troia, Puglia Italië*

- or -

*Haddock, saffron risotto with zucchini, kings mushroom, bocksoi and sauce of smoked bell pepper*



*Mantel Blanco Fermentado Barrica, Rueda Spanje*

## Desserts

*Compote quince, cinnamon ice-cream, crumble, crunchy nuts, homemade raisins and gel off apple*



*Montes Late Harvest Gewürztraminer, Curicó Valley Chili*

- or -

### Cheese board



*Linge Rood Cuvée Barrique*

## Side dish

<i>Fries with trufflemayonnaise</i>	5
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## Menu prices

<i>3 courses selection menu</i>	38
<i>4 courses surprise menu</i>	46
<i>5 courses surprise menu</i>	54
<i>6 courses surprise menu</i>	60

*We would like to hear about allergens, diets and restrictions so that we can adjust the menu accordingly.*

## Wine pairings

<i>Wine pairings by the glass</i>	7,5
<i>Luxury wine pairings by the glass</i>	15
<i>Half glasses</i>	4
<i>Non-alcoholic cocktail by the glass</i>	6

