

Starters and entremets

Cod 25

eel | seaweed | jerusalem artichoke | sal ammoniac

Steak tartar* 20

MRIJ | fig | olive | piment d'espelette

Goosliver 27

baked | baumkuche | apricot | pecannut

Pomme tsarinne 45

oscietra caviar | crème fraise | chive

Truffle dish

Green asparagus 35

polenta | sage | Parmesan

Risotto 35

speciality of the house | extra virgin olive oil

Main courses

Sea bass 34

eggplant | chorizo | bell pepper | blue grape

Anjou pigeon 32

royal | cherry | artichoke | haricot

Japanese Wagyu A4 75

onion | carrot | mushroom | miso

* extra 5 grams Oscietra caviar +15

Desserts

Passion fruit 15

peanut | black olive | yogurt

Valrhona chocolate 18

Guanaja 70% | apricot | mocha | sea buckthorn berry

Cheese 18

cheese selection Bourgondisch Lifestyle

Business lunch

Let our chefs surprise you with a combination of à la carte and seasonal dishes off the menu

Two-course menu 35

starter | main course

Three-course menu 45

starter | main course | dessert

cheese instead of blackberry +6 | extra cheese course +18

Flavours of de Hoefslag

Based on the à-la-carte dishes on the menu

Four-course menu 65 all-in 99**

cod | sea bass | dry aged beef | passion fruit

Six-course menu 80 all-in 139**

cod | langoustine | turbot
green asparagus | dry aged beef | passion fruit

****All-in package experience the Hoefslag**

aperitif | menu | table water
accompanying drinks | coffee | friandises

Japanese Wagyu instead of dry aged beef +35
cheese instead of passion fruit +6 | extra cheese course +18

The flavours of the Hoefslag can only be ordered per table
At eight or more people, we always serve a four or six-course menu

Accompanying package

Accompanying wine package

four courses 36 | six courses 50
four courses ½ glass 21 | six courses ½ glass 31

Accompanying alcohol-free package

four courses 30 | six courses 45

If you are allergic, are on a diet or wish to adapt a dish,
let us know or ask for our allergy-free menu