

Starters and entremets

Zeeuwse flat oyster 0000 20
0000 | raw* | baked | bbq

Cod 25
eel | seaweed | jerusalem artichoke | sal ammoniac

Langoustine* 27
granny smith | celeriac | duck liver | dashi

Steak & lobster* 28
MRIJ | walnut | shallot | kohlrabi

Duckliver 27
baked | baumkuche | apricot | pecannut

Pomme tsarinne 45
oscietra caviar | crème fraise | chive

Truffle dish

Celeriac 35
Ravioli | ricotta | white wine

Risotto 35
speciality of the house | extra virgin olive oil

Main courses

Pike perch 34
sauerkraut | potato | sprout leaf | duck liver

Turbot* 50
grilled | cauliflower | oxtail | olorosso

Anjou pigeon 32
royal | cherry | artichoke | broad bean

Deer 38
pistachio | beet | cabbage | black pepper

* extra 5 grams Oscietra caviar +15

Desserts

Passion fruit 15
peanut | black olive | yogurt

Pineapple 15
pecan | Irish coffee | pink pepper

Valrhona chocolate 18
Guanaja 70% | orange | mocha | duckthornberry

Comté 15
30 months | pear | hazelnut | coffee

Cheese 18
cheese selection Bourgondisch Lifestyle

Flavours of de Hoefslag

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

Six-course menu 80 all-in 139**

cod | langoustine | turbot
truffle | deer | passion fruit

Eight-course menu 95 all-in 169**

flat oyster | cod | langoustine | turbot
truffle | deer | comté | passion fruit

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

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

Japanese Wagyu instead of deer +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 six or eight-course menu

Accompanying package

Accompanying wine package

six-courses 50 | eight-courses 60
six-courses ½ glass 31 | eight-courses ½ glass 40

Accompanying alcohol-free package

six-courses 45 | eight-courses 54

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