

WELCOME

Chef Rick Nooten and his team have several special gourmet treats in store for you.
Combining their passion for local products with seasonal inspiration,
in collaboration with 'Bright 5'.

Relax, unwind and enjoy a culinary adventure in De Raay Castle, a former knight's castle.

MENU DE BARONES

6 course

Cucumber

Pickled cucumber | tomato bavarois | cucumber krupuk | chives | herbs

Smoked eel sandwich

Home-made brioche | remoulade | smoked eel

Halibut roulade

Herb oil | Hollandaise sauce

Slow-cooked sparerib

Sparerib | chimichurri | BBQ cream | sparerib 'bitterbal'

Pot-au-feu

Seasonal vegetables | broth | beef gravy

Pillows dessert

Pillows dessert | vanilla ice-cream | bread pillow

76

CHEF'S CHOICE MENU

2 courses 28 | 3 courses 39 | 4 courses 52 | 5 courses 64

STARTERS

Home-smoked salmon | vegetable salad 16.5

Poultry terrine | seasonal vegetables 16.5

Vegetable garden | vegetables from our own garden *V* 14.5

Pickled cucumber | tomato bavarois | cucumber krupuk | chives | herbs *V* 13.5

MAINS

Sole | French fries | seasonal vegetables | hollandaise sauce 32.5

Osso buco | potato mousseline | seasonal vegetables 26.5

Beef tournedos | seasonal vegetables | beef gravy 26.5

Chef's daily special *V* 26.5

DESSERTS

Pillows dessert | vanilla ice-cream | bread pillow 12.5

Baked cheesecake | tonka ice cream 12.5

Gateau chaud | chocolate desserts 12.5

Coffee or tea | home-made sweets | blueberry liqueur 12.5

Selection of cheese | bread & fig compote | nuts | grapes 12.5

SIDES

Bread | butter | aioli 5

French fries 5

Seasonal vegetables 5

Dishes marked with a V are vegetarian.

For information on allergens, please inform us. Prices in euros. Taxes included.