



Landgoed
de Horst

Menu

Menu

Starter

Pan con tomate (Spanish tomato bread) with regional meats and fresh garlic aioli 13,5



Homemade hummus of garden peas with pulled organic chicken and watercress salad.
Served with artisan sourdough bread 13,5



Soup of the day, made with fresh roasted vegetables.
Served with artisan sourdough bread and farmhouse butter 9,5

Carpaccio of beef with a salad of rocket and seasonal garnish from Moestuin Vollenhoven 16,5



Salad of roasted vegetables with sourdough croutons,
little gem lettuce and a vegan mayonnaise of Dutch pickles 12,5



Main course

Beef burger served with homemade burger sauce, pickled vegetables and artisan
sourdough bread. With our baby potatoes 22,5



Grilled cheese with mature farmer's cheese
from Boerderijwinkel Bij Ons and a mustard dip 10,5



Risotto of Alkmaar pearl barley with Utrecht old cheese and grilled tomato 19,5



Slow-cooked pork belly with roasted asparagus,
crispy garlic and Rotterdam soy sauce 22,5



Fresh arctic char fillet served on a chicory tarte Tatin with a citrus chutney 23,5



Dessert

Vegan pudding of chia seeds and fresh strawberries with vegan vanilla ice cream 10,5



Tartlet of parsnip and lemon with buttermilk ice cream 9,5



Side dishes

Roasted seasonal vegetables 5

Baby potatoes with rosemary salt and mayonnaise 5,5

Seasonal salad with fresh dressing 6,5

Do you have an allergy?

Please let us know.



EGG



GLUTEN



LUPIN



MILK



MUSTARD



NUTS



PEANUTS



CRUSTACEANS



CELERY



SESAME



FISH



MOLLUSCS



SULPHITE

Our kitchen is open until 9 PM