

Welcome by Restaurant Klein Hartenstein

Dear guest,

Below, our patron cuisinier Dennis Richter Uitdenbogaardt proudly presents his menu. We are happy to serve you this menu per table with the number of dishes you prefer. If you prefer not to choose the menu, you can all choose your own dishes on the right-hand page. If you prefer to eat vegetarian, you just have to indicate this.

Airborne menu

Sea bass

Grilled / tartare / leeks / barbecue / quinoa / Hollandaise / black olives

Lentil soup

Lentil soup / gamba / Parmesan cheese / lentils

Gnocchi

Veal / gnocchi / kale / smoked / garlic / walnuts / bell pepper

Duck

Duck breast / hoisin / carrot / allspice / roasted cabbage / gravy canard

Cheeses

European cheeses / nut bread / apple / date jam / apple syrup

Marquise

Chocolate paté / hot chocolate mousse / grilled pineapple / mango / cocos ice cream / citrus puff

3 dishes € 35.00 Sea bass / duck / marquise

4 dishes € 43.50 Sea bass / lentil soup / duck / marquise

5 dishes € 51.50 Sea bass / lentil soup / gnocchi / duck / marquise

6 dishes € 59.50 Sea bass / lentil soup / gnocchi / duck / cheese / marquise

If you prefer a different layout of the dishes there is a surcharge.

A glass of matching wine costs € 6. per glass.

If you prefer half a glass this costs € 3.50.

If you prefer a bottle of wine from the wine list, this is of course also possible.

Our Sommelier has put together an extensive and varied wine list with a wide variety of origin, grape varieties and styles.

For table water you pay €2,- per person.

We use our own tap system for flat water and / or sparkling water.

Appetizers

Carpaccio

Beef / truffle / raz el hanout mayonnaise / Parmesan / pine nuts / arugula
Supplement duck liver curls € 4.50 € 11.85

Vitello tonato

Veal / tuna / cream / aceto balsamico/crostini / eggplant / cornichons € 15.50

Sea bass

Grilled / tartare / leeks / barbecue / quinoa / Hollandaise / black olives € 15.50

Liver (fried)

Liver / brioche bread / different preparations of red beet / aceto balsamico /apple / calvados € 16.95

Coquille

As carpaccio / structures of cucumber / ceviche vinaigrette / squid ink / sesame € 18.25

Intermediate dishes

Gnocchi

Veal / gnocchi / kale / smoked / garlic / walnuts / bell pepper € 13.75

Lentil soup

Lentil soup / gamba / Parmesan cheese / lentils € 12.50

Main dishes

Cod

Cod fillet / white cabbage / sesame / hazelnuts / green cabbage / beurre noisette / rösti / shiitake € 23.50

Duck

Duck breast / hoisin / carrot / roasted cabbage / gravy canard € 24.50

Langoustine

Langoustine / Iberico neck / kataifi dough / cauliflower / spinach / watercress / mushrooms / Parmesan cheese € 27.50

Beef tenderloin

Rosé roast / chicory / crispy bacon / ravioli egg yolk / sprouts / fondant/gravy
(supplement fried duck liver € 5.95) € 27.50

Desserts

Apple

Sticky toffee / salted caramel / yogurt ice cream / preparations of apple / star anise € 10.50

Marquise

Chocolate paté / hot chocolate mousse / grilled pineapple / mango / passion fruit ice cream /orange € 10.50

Dame Blanche "Hartenstein"

Vanilla mousse / ice cream / whipped truffle / chocolate structures € 10.50

Cheeses

European cheeses / nut bread / apple / date jam / apple syrup € 12.85