

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

Tuna

Tartar / burned / Ponzu foam / wasabi / avocado / ceviche vinaigrette / cucumber
or

Quail

Rilette / hoisin / quail egg / breast / haunch / apple / beetroot / aceto balsamico

Shortrib

Short rib / mustard soup / chorizo / tomato / green herb foam

Sea bass

Skin grilled / pumpkin / beignets / Hollandaise / ahorn / green asparagus / sesame seeds
or

Pork tenderloin

Pork tenderloin / procureur croquette / rouleau of duxelles, pork and Italian ham / couscous / pumpkin

Cheeses (supplement € 3,50)

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

Mokka

Cake / mokka mousse / meringue / crispy cookie / hazelnut ice-cream / yoghurt / coffee syrup

3 dishes € 35.00 Tuna or Quail / Sea bass or Pork tenderloin / Mokka or Cheeses

4 dishes € 43.50 Tuna or Quail / Shortrib / Sea bass or Pork tenderloin / Mokka or Cheeses

5 dishes surprise menu € 51,50

6 dishes surprise menu € 59,50

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 / truffel mayonnaise / Parmesan cheese / pine nuts / arugula
(Supplement duck liver curls € 4.50)

€ 11,95

Quail

Rilette / hoisin / quail egg / breast / haunch / apple / beetroot / aceto balsamico

€ 15,50

Tuna

tartar / burned / Ponzu foam / wasabi / avocado / ceviche vinaigrette / cucumber

€ 15,50

Sweetbread

Black garlic / pomme paulo / celeriac / beurre noisette / olives / capers

€ 17,50

Gamba / crab

Gamba's / crab salad / crab mayonnaise / sereh / laos / coconut / crostini / gel

€ 16,50

Intermediate dishes

Ravioli

Dutch shrimp ravioli / crustaceans foam / spring onion / cauliflower

€ 12,50

Short rib

Short rib / mustard soup / chorizo / tomato / green herb foam

€ 12,50

Main dishes

Poached egg (vegetarian)

chicory / mushrooms / asparagus / beet / seasonal vegetables

€ 22,50

Sea bass

Skin baked / pumpkin / beignets / hollandaise / ahorn / green asparagus / sesame

€ 23,50

Lamb

Rose roast / eggplant / goat cheese / stew / polenta / tomato / gravy

€ 24,50

Scallops

Grilled / sorrel / carrot / green pea / beetroot / opperdoezer potato / olives / hazelnut

€27,50

Beef tenderloin

Rosé roast / beetroot / onion / potato / Chioggia beet /gravy
(supplement fried duck liver € 5.95)

€ 27,50

Desserts

Mocha

Cake / mokka mousse / meringue / crispy cookie / hazelnut ice-cream / yoghurt / coffee syrup

€ 10,50

Panna cotta

Mango tartar / mango foam / mashed passionfruit / passionfruit ice cream

€ 10,50

Banana

Eclair / banana / citrus / peanut / chocolate / crispy cookie

€ 10,50

Cheeses

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

€ 12,50