uijttewaal
restaurant

# MENU UIJTTEWAAL

**AMUSE SIGNATUUR**

**-BROODSERVIE COMPLET**

**KAVIAAR**
Geroosterde bloemkool - verjus
gerookte amandel - codium
(6)

**TONIJN & POMPOEN**
Kaffirlimoen - koriander - kokos
(4)

**ZEEDUIVELWANG & PALING**
Boerenkool - amsterdamse ui
mosterdzaad - beurre blanc
(5)

**TARBOT & OSSENSTAART**
Pastinaak - vadouvan - gremolata
(4)

**FAZANT & BUIKSPEK**
Zuurkool - aardappel
albufeira - lavas - eigen jus
(4)

**GEBAKKEN GANZENLEVER**
Peer - walnoot - kardemom - macaron
(8)

**VACHERIN MONT D'OR**
Wafel - truffel - kastanje
(7)

**DESSERT AMUSE SIGNATUUR**

**CITROEN & KANEEL**
Flensje - crema catalana - karamel
(4)

# BEGELEIDENDE WIJN

**WIJNEN**

Overleg met onze sommelier
over de beste wijn bij uw menu
naar smaak en interesse.

Geniet van de parels
van onze wijnkaart
of van onze selectie
begeleidende wijnen

**WIJNARRANGEMENT**
Vol glas 11,00
Half glas 6,50

0.0 virgin glas begeleidend
Glas 9,50

4 gangen 86,50
(maandag t/m vrijdag)

5 gangen 100,-
6 gangen 115,-
7 gangen 130,-
8 gangen 155,-

I.p.v. dessert
Kaaswagen
10,00

Kaasgerecht
7,50

Gebakken ganzenlever
10,00

Extra kaas van de wagen
24,00

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# MENU UIJTTEWAAL

**SIGNATURE AMUSE**

**COMPLETE BREAD SERVICE**

**CAVIAR**
Roasted cauliflower – verjus
Smoked almond – codium
(6)

**TUNA & PUMPKIN**
Kaffir lime – coriander – coconut
(4)

**MONKFISH CHEEK & EEL**
Kale – Amsterdam onion
Mustard seed – beurre blanc
(5)

**TURBOT & OXTAIL**
Parsnip – vadouvan – gremolata
(4)

**PHEASANT & PORK BELLY**
Sauerkraut – potato
Albufera sauce – lovage – house jus
(4)

**PAN-SEARED FOIE GRAS**
Pear – walnut – cardamom – macaron
(8)

**VACHERIN MONT D'OR**
Waffle – truffle – chestnut
(7)

**SIGNATURE DESSERT AMUSE**

**LEMON & CINNAMON**
Crêpe – crema catalana – caramel
(4)

# WINE PAIRING

**WINES**

Please consult our sommelier
for the best wine pairing
with your menu,
tailored to your taste and interests.

Enjoy the gems of our wine list
or choose from our selection of
carefully paired wines.

**WINE PAIRING**

Full glass € 11.00
Half glass € 6.50

0.0 Virgin Pairing
Non-alcoholic pairing
(per glass)
€ 9.50

**MENUS**
4 courses – € 86.50
(Monday to Friday)

5 courses € 100.00
6 courses € 115.00
7 courses € 130.00
8 courses € 155.00

**INSTEAD OF DESSERT**

Cheese trolley € 10.00

Cheese course € 7.50

Pan-seared foie gras € 10.00

Extra cheese from the trolley
€ 24.00

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# LAZY SUNDAY

## EXTRA'S

Irish mor oester

Cru 3 stuks 16,-
Extra 5,- p.st.

Thais 7,25

Beurre blanc 7,25

Pata negra
60 gram 22,50

## LUNCHMENU

Geniet tijdens de lunch van ons
wisselend 3 gangen lunchmenu

65,00

## LAZY SUNDAY

5 gerechten van de chef
en zijn team

5 gangen

85,00

# ARRANGEMENT

## WIJNARRANGEMENT

Geef onze sommelier
de vrije hand en geniet
van de wijn-spijs combinaties

Glas 11,00

Half glas 6,50

## VIRGIN ARRANGEMENT

Een unieke en passend alcoholvrij
arrangement voor de liefhebber.
Samengesteld door onze "virgin"
sommelier.

Glas 9,50

Kaas i.p.v. dessert 10,00

## WATER

Fles groot 5,50

Fles klein 3,25

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# LAZY SUNDAY

## EXTRAS

Irish Mór Oyster
Cru, 3 pieces 16.00
extra p.p. 5,-

Thai style p.p. 7.25

Beurre blanc p.p. 7.25

Pata Negra
60 grams 22.50

## LUNCH MENU

Enjoy our seasonal
3-course lunch menu,
changing regularly
and prepared by the chef and his
team.

65.00

## LAZY SUNDAY

Five dishes by the chef
and his team

5 courses

85.00

# WINE PAIRING

## WINE PAIRING

Give our sommelier
free rein and enjoy carefully crafted
wine and food pairings.

Per glass 11.00

Half glass 6.50

## VIRGIN PAIRING

A unique and well-balanced
non-alcoholic pairing
for the true enthusiast,
created by our Virgin Sommelier.

Per glass 9.50

Cheese instead of dessert 10.00

## WATER

Large bottle 5.50

Small bottle 3.25