

Collection Fish nor meat

GUSTATIO

Ramsoms aioli & puffed amaranth

Crisp with turnip greens, sour cream & buckwheat

Marigold egg, ravigote of spring greens

Buffalo cheese, young carrot & citrus

MENSAE PRIMAE

Collection "Verte"

Vegetable bouquet "Terre Verte" © Leon Mazairac

Cream of chervil & smoked potato

Asparagus, dill & hay cheese from Werkhoven

Celtuce & zucchini flower ★

Wasabi leaf & beurre blanc

Intermezzo

Vanilla ice cream, finger lime & oyster leaf

Manzanilla Pasada "La Goya"

Tortellini "in brodo"

Morels & clear broth of roasted leek

Roasted asparagus

Aubergine & "Vette jus" with black truffle

MENSAE SECUNDAE

Cheeses from master affineur van Tricht ★★

Selection of 5 cheeses from the Netherlands & Belgium

Served with warm brioche

Goat's yogurt & local honey

Water mint & sunflower seeds

4-courses (without ★ & ★★)

5-courses (without ★★)

6-courses



SPRING 2025
TERRE VERTE

Collection Omnivore

GUSTATIO

Ramsons aioli & puffed amaranth
Crispy "lobster roll"
Oyster, Dutch horseradish & silver fir
Langoustine "Crudo"

MENSAE PRIMAE

Collection "Verte"

Vegetable bouquet "Terre Verte" © Leon Mazairac
Cream of chervil & smoked potato
Asparagus, dill & hay cheese from Werkhoven

Arctic char ★

Sorrel, salicornia & sauce vin jaune

Intermezzo

Vanilla ice cream, Bellota & Royal Belgian caviar
Manzanilla Pasada "La Goya"

Chiu Chow dumpling

Sandy dogfish & pork belly
Clear broth of roasted leek

Lamb fillet from master butcher ter Weele

Yogurt, garlic & "Vette jus" with preserved tomato

MENSAE SECUNDAE

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Water mint & sunflower seeds

4-courses (without ★ & ★★)

5-courses (without ★★)

6-courses



SPRING 2025
TERRE VERTE

A LA CARTE

STARTERS

Collection "Verte" 45

Vegetable bouquet "Terre Verte" © Leon Mazairac
Cream of chervil & smoked potato
Asparagus, dill & hay cheese from Werkhoven

Belgium sturgeon & oyster 55

Cottage cheese & Royal Belgian caviar (15 grams)

Beef from master butcher ter Weele 45

As tartare with Mirasol pepper & sour corn

Arctic char 50

Sorrel, salicornia & sauce vin jaune

MAIN COURSES

Poached sole 55

Dutch shrimps, potato & buttermilk
sauce vin jaune

Roasted asparagus 50

Aubergine & "Vette jus" with black truffle

Lamb fillet from master butcher ter Weele 55

Yogurt, garlic & "Vette jus" with preserved tomato

Lobster tail "en cocotte lutée" 65

Fig leaf, truffle & potato
Bisque with anise & citrus

DESSERTS

Cheeses from master affineur van Tricht 18

Selection of 5 cheeses from the Netherlands &
Belgium served with warm brioche

Goat's yogurt & local honey 18

Water mint & sunflower seeds

Café Glacé served in the classic way 15

The Village Utrecht cold-brew coffee
& crème Chantilly



SPRING 2025
TERRE VERTE