

# Maastricht Aan Tafel 2019

GAMBA tempura – maïs – citroen

\* KALFSLENDE dashi – ansjovis – koriander

\* SNOEKBAARS schorseneer – aardpeer – beurre blanc

HOENDER ballotine – pistache – morille saus

\* FOIE GRAS biet – koffie – macadamia

BLOEDSINAASAPPEL cheesecake – basilicum – bastogne

**3 gangen 29,50**

Extra gang\*: +10

*assortiment kazen in plaats van dessert +5*

PRAWN tempura – sweetcorn – lemon

\* VEAL dashi – anchovy – koriander

\* ZANDER salsify – Jerusalem artichoke – beurre blanc

FREE RANGE CHICKEN ballotine – pistachos – Morel sauce

\* FOIE GRAS beetroot – coffee – macadamia

BLOOD ORANGE cheesecake – basil – bastogne

**3 courses 29,50**

Extra course\*: +10

*selection cheeses instead of dessert +5*