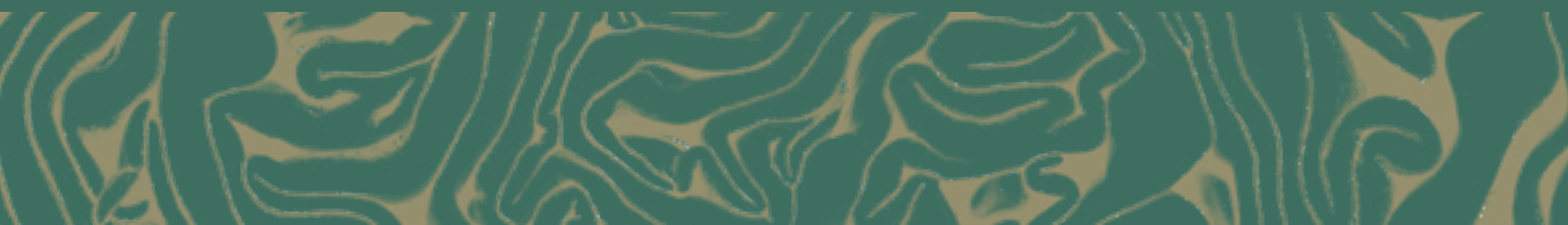


RESTAURANT

*De* CUIJT

MENU



MENU DE CUIJT

Every day, we cook with what our suppliers deliver fresh that day. Think fish, shellfish and seafood from Zeeland, complemented by vegetables from the region: Zuidoost Brabant.

You'll enjoy a menu shaped by the season. We build each course at an unhurried pace, with close attention to flavour, texture and detail. Fish and vegetables always form the foundation.

Because we cook with day fresh ingredients, the menu may vary from day to day. If you don't like fish, we'll change that dish to a vegetarian option.

Menu De Cuijt € 115

Lunch Menu € 80

The lunch menu is only served on: Wednesday, Thursday & Friday

A LA CARTE GOURMET

Starters

- Trio Langoustine € 79
- King Crab and Caviar € 95
- Sweetbread and pomegranate € 42
- Tomato and Parmesan € 36

Main Courses

- Plaice and foie gras (organic) € 62
- Lobster and Gochugaru € 85
- Anjou pigeon and apricot €68

Desserts

- Champagne and peach € 37
- Epoises and truffles € 37

Please note that we are unable to accommodate the following dietary restrictions:

- Lactose allergy
- Sugar allergy
- Coeliac disease (gluten allergy)