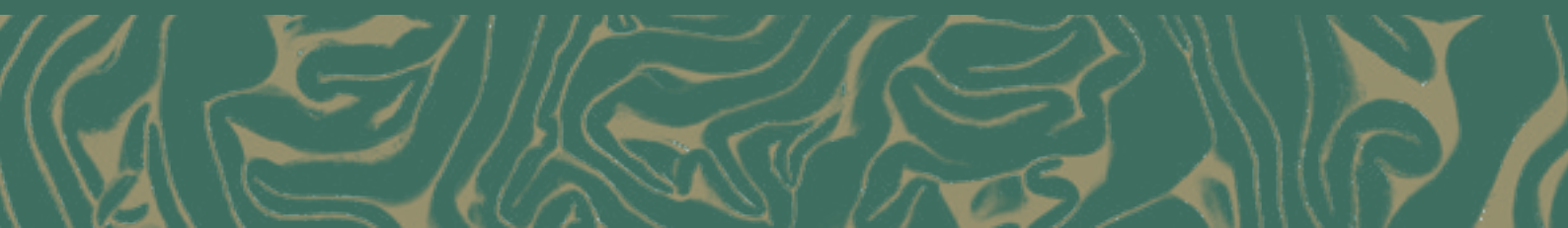
RESTAURANT

De CUIJT

MENU



RESTAURANT De CUIJT

CELEBRATION 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.

Celebration menu diner — € 135

Celebration menu lunch — € 105

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

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

Lactose allergy
Sugar allergy
Coeliac disease (gluten allergy)

RESTAURANT De CUIJT

A LA CARTE GOURMET

Luxurieus start

Imperial Heritage oscietra caviar, 50 grams — € 125

Voorgerechten

Langoustine Trio — € 79
King krab and caviar — € 95
Sweetbread and apple — € 52

Hoofdgerechten

Plaice and trufflel — € 59
European lobster and gochugaru — € 89
Anjou pigeon and apricot — € 68

Dessert

Cacao and caviar — € 37
Époisses and truffle — € 37

On Friday and Saturday nights, we serve our Celebration menu only.