

DESSERTS 9.5

Ron's 'Surprise Egg'
Ron's surprise dessert

Tarte Tatin

Apple tarte tatin with tonka bean ice cream and caramel sauce

Parfait

Nougat parfait with 12 years aged balsamic vinegar

LOF'S ICE DREAM

For 2 people

Only for true ice cream lovers!

A bucket of freshly churned vanilla ice cream with different toppings on the side.

26

CHEESES

Cheese from Van Tricht

Platter of 3 cheeses 10

Platter of 6 cheeses 16

Choice of:

Neteling, Florence Maritime, Kaasterkaas,
3 Laits de Somagne, Postel fenegriek,
Grevenbroecker

WELCOME

Welcome in LOF Restaurant, in the 18th century town house of Baron Olivier de Reylof, constructed in Louis XIV-style. The elegant manor house was once a rendezvous point for the cities poets and philosophers. Today, we write culinary tales here. Head chef Jasper Maatman and his team, in collaboration with Dutch Michelin star chef Ron Blaauw, are proud to present this menu.

BEST OF RON & LOF

6-course menu

To order per table

Mackerel

Mackerel tartare, horseradish, dill cream, sweet-sour mustard seeds

Beef Tailpiece

Finely sliced beef tailpiece with anchovy cream and lovage oil

Monkfish

Grilled monkfish with cooked spinach, rouille and Parmesan cheese

Sweetbread

Sweetbread with boemboe-spiced cauliflower and star anise-infused apple gravy

Lamb Shoulder

Slow-cooked lamb shoulder, soft sous-vide egg, marinated tomato and feta foam

Ron's 'Surprise Egg'

Ron's surprise dessert

75

For information about allergens please ask your host.
Prices in euros. Taxes included.

DISHES 16

Foie Gras

Foie escalope, slow cooked with sour cherry, pistachio and young beet +2.5

Mackerel

Mackerel tartare, horseradish, dill cream, sweet-sour mustard seeds

Beef Tailpiece

Finely sliced beef tailpiece with anchovy cream and lovage oil

North Sea Shrimp

Hand peeled North Sea shrimp with basil, watermelon and butterhead lettuce +2.5

Squid

Fried squid with fennel cream, chorizo and paprika +2.5

Dover Sole

Deep fried Dover sole wrapped in kataifi with parsley emulsion and beurre rouge

Red Mullet

Crispy fried red mullet with bisque foam and white asparagus +2.5

Monkfish

Grilled monkfish with cooked spinach, rouille and Parmesan cheese

Sweetbread

Sweetbread with boemboe-spiced cauliflower and star anise infused apple gravy +2.5

Lamb Shoulder

Slow cooked lamb shoulder, sous-vide egg, marinated tomato and feta foam

Spare Ribs

"LOF's Boneless Spare Ribs" with fresh carrot salad and homemade sambal

Wood Pigeon

Baked wood pigeon with miso glaze, sweet-sour carrots, chicken gravy with liver + 2.5

SIDES

Fries 5

with tarragon mayonnaise

Salade Verte 8

with goat cheese and poached egg

Mushrooms 13

with Jerusalem artichokes

Broccoli 8

with pecans and ponzu butter

Cauliflower 8

Ron's classic cauliflower with brown butter and Pierre Robert cheese

SPECIALS

Dishes for 2 people

Caviar

Black Pearl caviar with garnish

10 grams 45

30 grams 125

50 grams 175

Turbot 45

Grilled turbot served with beurre rouge and fries

Sole 90

Grilled sole served with beurre noisette and fries

Beef Wellington 70

Beef tenderloin with Parma ham and morel gravy

DRY-AGED RIB STEAKS

Rib Steak Holstein 80

For about 2000 years the Holstein cow has called Netherlands its home.

A diet of corn and barley makes it an absolute winner!

Dry-aged for 3 to 4 weeks.

Freygaard Sashi Beef 90

Originating from Finland and winner of the 2018 "World Steak Challenge"

Sashi is Japanese for marbling; this steak is a game-changer!

Dry-aged for 3 weeks.

*Served with bone marrow, fries and bearnaise sauce.