

DESSERTS 9.5

LOF Magnum

Mini magnum | cinnamon | mandarin | puffed buckwheat

Yuzu

Yuzu ice cream | caramel cep | hazelnut

Macaron XXL +2.5

With fig | blueberry | basil

LOF'S ICE DREAM

For two

Only for true ice cream lovers!

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

28

HANNI'S CHEESES

A selection of cheeses from Van Tricht by our sous-chef

Platter of 3 cheeses 10

Platter of 6 cheeses 16

Choice of:

Neteling | Florence Maritime | Kaasterkaas | 3 lait de Somagne
XO Van Tricht | Grevenbroecker

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

WELCOME

Welcome to LOF, the former residence of Baron Oliver de Reylof, a culinary venture where friends, loved ones and business colleagues come closer together. Enjoy exceptional taste and a gastronomic journey, where the team creates memorable epicurean experiences by using everyday local and regional produce with yet surprising elements. Indulge into our seasonal 6-course menu or create your own culinary adventure. Sit back, unwind as we accompany you through your casual and exciting voyage.

BEST OF RON & LOF

6-course menu

Order per table

Sea Bass

Sea bass sashimi | passion fruit-infused tiger milk

Miyamizu No Hana Saké

Foie Gras

Foie gras cream | smoked eel | red beetroot

Weisser Burgunder Weingut Schmitges Mosel-Saar-Ruwer, 2018

Cod

Baked cod | soubise | dashi white butter

Roussanne, Grenache Blanc Mas Des Bressades Costières-de-Nîmes, 2018

Veal Sweetbread

Fried sweetbread | blood sausage cream | cauliflower

Pinotage Saam Mountain Paarl, 2017

Holstein Short Rib

Slowly cooked short rib | trumpet of death mushroom | homemade sambal

Negroamaro Paolo Leo Salice Salentino Puglia, 2017

LOF Magnum

Mini magnum | cinnamon | mandarin | puffed buckwheat

Viognier, Torrontés Zuccardi Santa Julia Tardío Mendoza, 2016

75 menu

120 menu with corresponding wines

DISHES 16

Foie Gras

Foie gras cream | smoked eel | red beetroot

Sea Bass

Sea bass sashimi | passion fruit infused tiger milk

Steak Tartare

Pide bread | coarsely chopped beef | oyster cream | lovage

Burrata

Whole burrata | lardo cream | winter truffle +2.5

Langoustine

Roasted langoustine | bulgur salad and citrus +2.5

Cod

Baked cod | soubise | dashi white butter

Scallop

Scallop ravioli | North Sea shrimp bisque

Weever

Fried weever fish | pumpkin seed oil | vadouvan curry spice blend

Veal Sweetbread

Fried sweetbread | blood sausage cream | cauliflower +2.5

Escalope of Foie Gras

Baked escalope of Foie Gras | kohlrabi | apple | thyme gravy

Holstein Short Rib

Slowly cooked short rib | trumpet of death mushroom | homemade sambal

Partridge

Partridge with duck liver tartlet | apple | sauerkraut +2.5

SIDES

Fries 5

Belgian fries | tarragon mayonnaise

Green Salad 8

Goat cheese | poached egg

Grilled Little Gem 13

Grilled lettuce | parmesan cheese | anchovy

Aubergine 8

Ponzu butter | bonito flakes

Cauliflower 8

Ron's classic cauliflower | brown butter

Pierre Robert cheese

SPECIALS

Dishes for two

Caviar

Royal Belgium Caviar with condiments

10 grams 45

30 grams 125

50 grams 175

Turbotine 60

Grilled Turbotine | red butter | fries

Sole 90

Baked sole | red butter | fries

Venison Wellington 70

Tenderloin | lardo | red cabbage | fries

DRY-AGED RIB STEAKS

Rib Steak Holstein* 90

For about 2000 years the Holstein cattle has called Netherlands its home with a diet of corn and barley: an absolute winner!

Dry-aged 3 to 4 weeks.

Freygaard Nordic Nature Beef* 90

This Finnish grass-fed striploin has been awarded as "The World's Best Steak".

Nordic craftsmanship combined with crystal-clear water, fresh air and unpolluted soil results into especially good taste, look, colour, marbling and fat trims.

*Served with bone marrow, fries and bearnaise sauce.