

HIGH TEA 26

Spend an afternoon being spoiled with all the delights our kitchen team offers and choose our extensive High Tea, including sparkling aperitif and unlimited top quality tea from Essentials Tea.

Tea Royale

 *also alcohol-free possible!*

Taste! Mousseux | Lovely fruits tea syrup

Tom Kha Kai soup

Shiitake | Spring onion | Peking duck

Wagyu roast beef

Focaccia | rocket pesto | Dried tomato

Tea tip: Buchu

Crab Sandwich

Sourdough bread | Crab | Apple |

Wakamé

Tea tip: Green tea

Baguette "steak tartare"

 *Without meat!*

Watermelon | Piccalilly | Sweet and sour | Little gem

Tea tip: Lemon Ginger

Flammkuchen

Pancetta | Truffle | Parmesan |

Arugula

Tea tip: Buchu

Amuses

Prawn crackers | Dipping sauce

Taco | Vegetable mayonnaise | Corn | Cucumber

Curry cookies | Cream of pea | Lime

Tea tip: Buchu

Waanzinnig* Tilburgse Kanjer 2.0

Apple | Egg white foam | Almond

Tea tip: Detox

** Delicious apple pie in cooperation with restaurant Waanzinnig*

Pastries

Two friandises | Choose for yourself at our walk-in fridge

Madeleine

Earl grey madeleine

Tea tip: Earl Grey

Scone

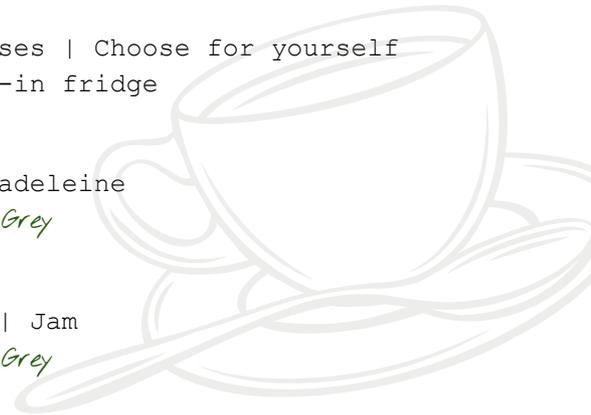
Lemon curd | Jam

Tea tip: Earl Grey

Macaron

Macaron

Tea tip: Lovely Fruits



Essentials Organic Luxury Tea

Tea from a wine glass? Yes indeed! These glasses are specially designed for tea and are heat resistant. The shape of the glass ensures that the aromas remain in the glass and you can (just like with wine) waltz around to taste and smell the tea so well. Bas and Ilona import the highest quality organic tea from all over the world to their company in Goirle (a bit of Brabant tea after all!). Be surprised by the purity of the green tea, the Rooibos and the Buchu and the special flavors and fragrances of the blended teas.



BREAKFAST

Breakfast is available Monday - Friday from 6:30 am until 10:00 am; on Saturdays and Sundays you can even enjoy a delicious breakfast until 11:00 am! Children up to 12 years old may enjoy breakfast for 1,- per year of life.

Breakfast buffet

18,5

Every day we serve an extensive breakfast buffet in our souterrain. Take your time and enjoy an unlimited variety of fresh bread, savory and sweet fillings, tea, coffee, fresh orange juice and various hot (egg) dishes.

Small breakfast

8

Not everyone is a big breakfast person. Especially for this reason we have created the "Small Breakfast". You choose 5 items from the breakfast buffet yourself, for example a cup of coffee, a croissant, a pistolet, a slice of cheese and a glass of fresh orange juice.

SWEETS

Available from 12.00 pm

Madeleines

1

Two Earl Grey madeleines
Tea tip: Earl Grey

Waanzinnig* Tilburgse Kanjer

5

Apple | Egg white foam | Almond
Tea tip: Detox

Scone

3,5

Lemon curd | Lemon cream | Jam
Tea tip: Lemon Ginger

Pastries

2

Two friandises | Choose for yourself at our walk-in fridge
** Delicious apple pie in cooperation with restaurant Waanzinnig*

Macaron

2

Macaron

EGGS

Available from 12.00 pm

Eggs benedict

8,5

Two poached eggs | Brioche bread |
Puur Brabant* ham | Hollandaise sauce
** Puur Brabant is a farm store where they sell many different, pure products.*

Eggs Puur

9,5

Two poached eggs | Brioche bread |
Smoked salmon | Avocado | Hollandaise sauce

Do you have allergies?



We always handle your food allergy or intolerance with care. Cross-contamination can never be 100% excluded in our kitchen. Please let us know if you have an allergy or intolerance so we can take it into account.

LUNCH

12.00 - 17.00 uur

- | | | | |
|--|------|--|------|
| Wagyu roast beef
Focaccia Arugula-pesto Dried tomato
<i>Tea tip: Rooibos</i>
<i>Wine tip: Duc de la Forêt Rose</i> | 12,5 | Flammkuchen Italian
Pancetta Truffle Parmesan Arugula
<i>Tea tip: Buchu</i>
<i>Wine tip: Siener Taste! Riesling</i> | 8,5 |
| Flammkuchen classic
Crème fraîche Bacon Red onion Parmesan
<i>Tea tip: Green tea</i>
<i>Wine tip: Vegas Blanco</i> | 8,5 | Flammkuchen salmon
Smoked salmon Crème fraîche Red onion Rocket salad
<i>Tea tip: Green tea</i>
<i>Wine tip: Siener Taste! Riesling</i> | 11 |
| Crab sandwich
Sourdough bread Crab Apple Wakamé
<i>Tea tip: Green tea</i>
<i>Wine tip: Vegas Blanco</i> | 11 | Crab salad
Little Gem Crab Apple Wakamé
<i>Tea tip: Green tea</i>
<i>Wine tip: Vegas Blanco</i> | 12,5 |
| Sandwich "steak tartare"
✓ Vegetarian!
Watermelon Piccalilly Carrot Sweet and sour
<i>Tea tip: Lemon Ginger</i>
<i>Wine tip: Duc de la Forêt Viognier</i> | 11 | Salad "steak tartare"
✓ Vegetarian!
Watermelon Little Gem Piccalilly
<i>Tea tip: Lemon Ginger</i>
<i>Wine tip: Duc de la Forêt Viognier</i> | 12,5 |
| Tom Kha Kai soup
Shiitake Spring onion Peking duck Bean sprouts | 7,5 | Soup of the week
Weekly changing soups | 6 |
| Lunch tasting meat
Tom Kha Kai Focaccia Wagyu Roast beef Flammkuchen Italian
<i>Tea tip: Just Relax</i>
<i>Wine tip: Duc de la Forêt Viognier</i> | 12,5 | Lunch tasting fish
Bisque d'Homard Crab sandwich Flammkuchen salmon
<i>Tea tip: Green tea</i>
<i>Wine tip: Siener Taste! Riesling</i> | 12,5 |

Wagyu



The meat of these special cattle does not only come all the way from Japan anymore, but also from "our own" Brabant! In Oisterwijk Wagyu cattle graze at the Rozephoeve. The special thing about this breed is that the fat is completely "marbled" in the meat. That is what gives it its fantastic taste. Bart and Susanne sell, besides the meat of their own Wagyu cattle, several beautiful local products in their farm store.

HIGH WINE 44,5

Get completely pampered with our culinary High Wine! Sommelier Kees Verlaan of Restaurant Taste has selected the most special wines to go with the beautiful and delicious creations of chef Roy de Gier.

Taste! Mousseux

 *Alcohol-free is also available!*

Taste! Mousseux | Chardonnay, Pinot Noir, Riesling

Amuses

Shrimp crackers | Dip
Taco | Vegetable mayonnaise | Corn
| Cucumber
Curry cookies | Cream of pea
| Lemon

Wine and food tasting

Kingfish | Escabeche
Beef Tataki | Satay seasoning
| Pineapple
Watermelon Tartar | Piccalilli

Wine

Two glasses of wine of your choice

Bread

Spice butter | Venta del Baron olive oil | Fleur de Sel

Risotto

Green asparagus | Parmesan cheese
| Macadamia | Artichoke

Cecina de Vaca

Smoked almonds | Arugula | Olive oil

Burrata

Basil yogurt ice cream | Tomato
eggplant dip

"Butter, cheese and eggs"

Brioche | Comté | Gepocheerd ei
| Fresh Cream | Hollandaisesaus

Tom Kha Kai

Shiitake | spring onion | Peking duck

Lacquered pork belly

Allspice sauce | Potato | Cauliflower

This is what you can expect



After the aperitif (of course with a delicious snack) we serve a small wine and food tasting: three dishes, with three glasses of wine in a surprising theme. Afterwards we fill the table with delicious dishes and pour two glasses of your favorite wine. You can choose between two white and two red wines. Our colleagues will gladly tell you more about the background of these wines. Enjoy!

DINER

17.00 - 21.00 uur

Starter

Bread	5	Tataki	11,5
Sourdough bread Spice butter Venta del Baron olive oil Fleur de Sel		Beef Satay seasoning Pineapple <i>Wine tip: Pauly Tres Naris Mosel Riesling</i>	7 35
"Butter, cheese and eggs"	9,5	Dutch Yellowtail Kingfish	13,5
✓ Vegetarian! Brioche Comté Poached egg Crème Fraîche Hollandaisesaus <i>Wine tip: Barollo Veneto Chardonnay</i>	7 35	Escabeche Carrot Leek Miso <i>Wine tip: Siener Tasted! Pfalz Riesling</i>	7 35

Soup

Tom Kha Kai	7,5	Soup of the week	6,5
Shiitake spring onion Peking duck		Weekly changing soup	

Main

Redfish	21,5	Pure Brabant Belly Bacon	19,5
Carrot toffee Lentils Green herb sauce <i>Wine tip: Alphart Thermenregion Rotgipfler</i>	7 35	Allspice sauce Potato Cauliflower <i>Wine tip: Bamberger Spätburgunder Nahe Duitsland</i>	7 35
Risotto	19,5	Tournedos*	39,5
✓ Vegetarisch! Green asparagus Parmesan cheese Macadamia nut <i>Wine tip: Rochart Languedoc</i>	6,5 32,5 Chardonnay	Seasonal vegetables Veal gravy <i>Wine tip: Marques de Meija Rioja Tempranillo</i> *Surcharge for menu 20,-	6 30

Dessert

Ice cream cake	6,5	Cheese*	11,5
From 't IJsböerinneke in Moergestel <i>Wine tip: Blouin Coteaux du Layon Chenin Blanc</i>	7	Five cheeses from Fromagerie Guillaume Matching garnishes <i>Wine tip: George Sohet Ratafia Champenoise</i>	7
Milk Chocolate	6,5	*Toeslag bij menu 5,-	
Peanut Caramel sea salt Biscuit <i>Wine tip: Rivesaltes Ambré Frankrijk</i>	7		

Three-Course menu 34,5



We offer a delicious, compact menu with meat, fish and vegetarian options. We can focus our full attention on the quality of a smaller number of pure dishes and let our creativity run wild by changing dishes regularly. You can choose one or two dishes, or complete your evening by putting together your own three-course menu from the above dishes.