



FITZ / ROY

URBAN HOTEL, BAR & GARDEN

A LA CARTE

Fitz Roy

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STARTERS

Blackpudding, butchery Franssen €14,00

Apple | Kale | Sauerkraut

Langoustine €22,00

Pumpkin | Vadouvan | Tikka masala

Beetroot €13,00

Dashi | Fermented blueberry | Crosne

Smoked eel & Livar pork belly €17,00

Japanese lacquer | Star anise | Orange

MAIN COURSES

Dogfish “in green”, Northsea by-catch €21,00

Potato | Sour apple | Leek | Cod liver | Shellfish

Skrei cod €27,00

Honey | Jerusalem artichoke | Mushroom | Lemon | Gravy

Mieral duck €27,00

Parsnip | Cherry | Licorice

Limousin beef, dry-aged for six weeks €26,00

Celeriac | Onion | Mustard | Limburgian beef stew | Marrow

DESSERTS

Rice pudding

Lychee | Rose | Coconut | Vanilla | Curry madras

€11,00

Cheese selection, Tom Miesen

Confit de vin

€13,50

Cold vanilla sabayon

Blood orange | Sugared olives | Anise

€9,00

Rocks

Chocolate | Galanga | Lime | Basil

€11,00

DRINKS

Accompanying drinks

€7,00 per course

Accompanying half glasses

€4,00 per course

The contemporary, innovating and pure kitchen of restaurant Fitz Roy, led by Raymond Hochstenbach, distinguishes itself by applying the French cooking principles on as well local as worldly ingredients and flavours.

Constantly searching for new, surprising flavours combinations with the best products, a seasonal menu is compiled. Inspired by world traveler Robert Fitz Roy, the chef takes you on a culinary journey of discovery.



FitzRoyMaastricht



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www.fitz-roy.nl