Fitz Roy

A la carte

2 course lunchmenu €23,50

3 course menu €34,50

STARTERS

Sea bream tartare €14,00
Watermelon I Tomato I Ponzu I Avocado

Pork belly, Livar €13,00
Carrot I Chinata I Tarragon I Nectarine

Spelt risotto €12,00
64 degrees egg yolk I Jalapeño I Cabbage I Yuzu

MAIN COURSES

Slowly cooked Black Angus €23,00
Artichoke I Soybeans I Mint I Wild garlic I Beef gravy

Codfish €24,00
Beetroot I Dashi buttersauce

Roasted Celeriac €18,00
Celery I Lovage I Whey sauce

DESSERT

Rice pudding €9,00
Lychee I Rose I Coconut I Curry madras

Strawberries €9,00
Beurre noisette ice I Basil I Green pepper

Selection of cheese,Tom Miesen €13,50
Confit de vin

LUNCHSPECIALS (Available only during lunch / Not available in menu)

Pasta €14,00
Tomato I Basil I Pecorino I Eggplant

Ravioli €15,00
Carbonara di Mare I Vanilla I Orange

Oriental steak tartare €13,50
Nori I Avocado I Dashi

Roasted brioche & salmon €13,00
Horseradish I Herbs from own garden I House vinaigrette

Fitz Roy salad €14,50
Dutch shrimp I Parmesan I Chicken I Tomato I Herbs from own garden

SIDE DISH

Crispy fries €4,50
Aioli I Tomato compote

Dranken

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 avours.

Constantly searching for new, surprising avours 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.