

## 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.