



Welcome to Maes, Cuisine du Terroir

Chef Milan, Chef Nico and Maître Dennis invite you on a culinary journey through the Limburg Hills and far beyond. At Restaurant Maes, purity, seasonal products and refined flavours take centre stage.

Driven by the Cittaslow philosophy, we work with carefully selected ingredients of both local and international origin. In this way, we bring together the richness of the region, influences from world cuisines and our passion for gastronomy in a harmonious experience on your plate.

Bites

Irish Mór Nr. 3 oyster

Per piece - 6

Half dozen - 29

Dozen - 59

Gillardeau Nr. 3 oyster

Per piece - 7

Half dozen - 35

Dozen - 75

Charcuterie

per 40 grams

Runder Secreto: *Butcher shop Pinckaers* - 12

Livar Prosciutto di Monastero: *Kuusj* - 16

Jamón Ibérico de Bellota: *Borja* - 19

Caviar Imperial Heritage

Blini | shallot | egg | crème fraîche | chives

10 gram - 39

20 gram - 69

30 gram - 115

Local specialities

Limburg cave mushrooms | focaccia | truffle - 16

Limburg cave mushrooms | à la escargot - 16



Menu - Cuisine du Terroir

Kingfish

Yuzu | Cucumber | Green herbs

Steak tartare | *signature dish chef Milan***

Smoked eel | Black sesame | Leek

Acquerello risotto

Zucchini | Goat cheese | Hazelnut | Lemon

Sweetbread*

Picanha | Sauerkraut | Bay leaf

Quail | *signature dish chef Nico*

Organic foie gras | Black truffle | Pancetta

Cheese selection ***

Cheeses from Kaasatelier | Nut bread | Compote

Strawberry

Elderflower | Lemon

4-courses - 85

5-courses - 95 (with *)

6-courses - 110 (with *, **)

7-courses - 125 (with *, **,***)


Cheese selection instead of strawberries – supplement 15

*Of course, we are pleased to accommodate any allergies or dietary restrictions.
We kindly ask that you inform us of these in advance.*



A la carte - Cuisine du Terroir

Starters

 Tomato	26
24-month-aged Parmigiano Reggiano ice cream Basil Olive	
Kingfish	32
Yuzu Cucumber Green herbs	
Steak Tartare	28
Smoked eel Black sesame Leek	

Between courses


Cappelletti	28
Veal gravy Black truffle Confit egg yolk	
Limburg trout from Commanderie 7	26
Horseradish Parsley Roe	
Sweetbread	29
Picanha Sauerkraut Bay leaf	

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A la carte - Cuisine du Terroir

Main courses

 Acquerello risotto	30
Zucchini Goat cheese Hazelnut Lemon	
Sea bass	36
Browned butter Capers Fennel	
Quail	38
Organic foie gras Black truffle Pancetta	
Tenderloin “Berugi”	44
Wild mushrooms Veal gravy Onion tart	

Desserts

Strawberry	17
Elderflower Lemon	
Dark chocolate	17
Dulce de leche Coffee Sea salt	
Dame blanche	17
Vanilla Almond Dark chocolate	
Cheese selection	21
Cheeses from Kaasatelier Nut bread Compote	

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