



Welcome to Maes, Cuisine du Terroir

*Chef Milan and Maître Dennis invites 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 - 7

Gillardeau Nr. 3 oyster

Per piece - 8

Charcuterie

per 40 grams

Livar Prosciutto di Monastero: *Kuusj* - 16

Jamón Ibérico de Bellota: *Borja* - 19

Caviar Imperial Heritage

Blini | shallot | crème fraîche | chives

20 gram - 69

30 gram - 115



Menu - Cuisine du Terroir

Kingfish

Green olive gazpacho | Celery | Ginger | Yuzu

Acquerello risotto

Zucchini | Goat cheese | Hazelnut

Pike-perch *

Salted lemon | Butter beans | Fenugreek beurre blanc

Beef tenderloin

Chimichurri | Leek | Bone marrow | Onion | Bearnaise

Cheese **

Cheeses from Kaasatelier | Nut bread | Compote

Red Fruit

Goat's yoghurt | Vanilla | Voatsiperifery pepper | Almond

4-courses - 85 | *Wine Pairing* - 60

5-courses - 95 (with *) | *Wine Pairing* - 75

6-courses - 110 (with *, **) | *Wine Pairing* - 90

Cheese selection instead of Red Fruit – 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
Green olive gazpacho Celery Ginger Yuzu	
Steak Tartare	28
Smoked eel Black sesame Leek	

Intermediate courses

Langoustines	31
Fregola Tarragon Smoked bacon foam	
Limburg trout from Commanderie 7	26
Horseradish Parsley Roe	
Pork belly	23
Cumin Chanterelles Pointed cabbage	

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A la carte - Cuisine du Terroir

Main courses

 Acquerello risotto	30
Zucchini Goat cheese Hazelnut	
Pike-perch	34
Salted lemon Butter beans Fenugreek beurre blanc	
Beef tenderloin	46
Chimichurri Leek Bone marrow Onion Bearnaise	

Desserts

Red Fruit	17
Goat's yoghurt Vanilla Voatsiperifery pepper Almond	
Brownie	17
Chocolate Kumquat Tonka caramel	
Dame blanche	17
Vanilla Almond Dark chocolate	
Cheese	21
Cheeses from Kaasatelier Nut bread Compote	

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