

ANNIVERSARY MENU 15 YEARS

October is a special month, as we celebrate that chef-owner Marko Karelse has been passionately and dedicatedly leading our beautiful restaurant for 15 years. Since 2009, Marko, together with his team, has built Villa la Ruche into a culinary restaurant where craftsmanship and hospitality come together. This year marks a milestone in our journey, and to celebrate, we've created a menu that reflects on this wonderful period.

Scallop

langoustine | crustaceans | kohlrabi | almond

Marbré *

goose liver | confit de canard | pumpkin | beech mushroom

Seabass

oyster | leek | celeriac | Eveleen's eel

Veal tenderloin **

snijboon | gerookte eidooier | truffel

Sucade beef

carrot | onion | tarte tatin | fermented garlic

Pavlova

Doyenné du Comice | vanilla

MENU 4 COURSES 75 | ALL-IN 145

MENU 5 COURSES * 85 | ALL-IN 165

MENU 6 COURSES ** 95 | ALL-IN 185

ALL-IN = WINE PAIRING | WATER | COFFEE | FRIANDISES

**THE MENU IS SERVED WITH AMUSE-BOUCHES AND BREAD SERVICE.
THE MENU IS ALSO AVAILABLE AS A VEGETARIAN OPTION.**

PRESTIGE MENU

The Prestige Menu, a culinary journey where the finest products and craftsmanship come together. This menu is crafted for the true connoisseur, with a focus on luxurious ingredients of the highest quality.gste kwaliteit.

Lobster

Perle Impérial kaviaar 'House of Caviar'

Turbot

Lardo di Colonnata | chanterelles | truffle

Wagyu 'Kagoshima' A5 entrecôte

eggplant | cashew nut

Baked goose liver *

Calvados | suger bread | Granny Smith

Cheeses from 'Proefhuys' or dessert

MENU 4 COURSES 150 | ALL-IN 250

MENU 5 COURSES * 175 | ALL-IN 300

ALL-IN = GRAND CRU WINES | WATER | COFFEE | FRIANDISES

**THE MENU IS SERVED WITH AMUSE-BOUCHES AND BREAD SERVICE.
WE TAKE CARE OF DIETARY REQUIREMENTS FOR ALL DISHES.**

PAIRINGS

Our aim is to elevate each dish with perfectly matched drinks. In addition to our refined wine selection, we also offer a carefully curated range of alcohol-free beverages, ensuring every guest can fully enjoy the flavorful pairings."

ALCOHOL-FREE ARRANGEMENT: PER GLASS | HALF GLASS 10 | 5

WINE PAIRING: PER GLASS | HALF GLASS 12 | 6

GRAND CRU WINE: PER GLASS | HALF GLASS 25 | 12.5

A LA CARTE

Our à la carte menu is composed of refined dishes, prepared with seasonal and classic ingredients. It's a combination of contemporary seasonal dishes, where Chef Marko and his team can experiment, and timeless classics like steak tartare, baked foie gras, and turbot, which are staples on our menu. Whether it's for a light lunch or an elaborate dinner, the à la carte menu offers a fitting culinary experience for any occasion.

Starter

Lobster - 55

Perle Impérial caviar 'House of Caviar'

Scallop - 25

langoustine | crustacés | kohlrabi | almond

Marbré - 22

goose liver | confit de carnard | pumpkin | beech mushroom

Goose liver & Veal Sweetbread - 30

pâté | curls | brioche

Baked goose liver - 25

Granny Smith | Calvados | sugar bread
(this dish can also be served as dessert)

Steak Tartare - 23

fresh vegetables | quail egg

Bell red pepper - 20

potato salad | almond

Pumpkin - 22

Sainte-Maure de Touraine | beech mushroom | balsamic

Main Course

Sea Bass - 45

oyster | leek | celeriac | Eveleens eel

Turbot - 55

Lardo di Colonnata | string bean | chanterelles | truffle

Veal Tenderloin - 47

smoked egg | truffle | mousseline

Veal tenderloin - 45

carrot | onion | tarte tatin | fermented garlic

Tournedos - 47

Wagyu 'Kagoshima' A5 entrecôte - 95

eggplant | cashew | bay leaf

Fried Egg - 35



string bean | chanterelles | truffle

Tarte Tatin - 32



carrot | onion | Brie de Meaux

Baked Shallot - 32



eggplant | cashew | miso

Dessert

Pavlova - 15

Doyenné du Comice | vanilla

Cheeses from 'Proefhuys' - 17

Compote | bread