

Menu September / October 2020

"Menu"

Eggplant

Terrine / nori / wakame / tamarind
ponzu

Plaice

Oyster / bacon / Jerusalem artichoke /
hazelnut / miso

* Sea bream

Squid / mussel / gnocchi / fennel /
saffron / chorizo

Duck

Corn / pumpkin / sunflower kernel /
own gravy

** Cheese

Selection of farmer cheeses
with rye-raisin bread

Coco

Cake / citrus / curds /
ginger / yuzu

4-courses menu Cordial	€ 65,00
5-courses menu Gastronomique	€ 75,00 (Cordial + *)
6-courses menu Puur Genieten	€ 85,00 (Gastronomique + **)

With our menu we can serve matching wines.
Every course a matching glass of wine nine euro per glass.

Do you have an allergy? Let us know!

"Vegetarian Menu"

Eggplant

Terrine / nori / wakame / tamarind
ponzu

Egg yolk

Potato / mushroom / truffle vinaigrette /
beurre blanc

* Rettich

Canneloni / wakame / black garlic /
onion broth

Gnocchi

Olive / paprika / eggplant / basil /
Parmesan cheese

** Cheese

Selection of farmer cheeses
with rye-raisin bread

Banana

Cake / chocolate / peanut /
toffee ice cream

4-courses vegetarian menu Cordial

€ 57,50

5-courses vegetarian menu Gastronomique

€ 67,50 (Cordial + *)

6-courses vegetarian menu Puur Genieten

€ 77,50 (Gastronomique + **)