

## Menu October / November 2020

### “Menu”

Beetroot

Nori / olive / passion fruit /  
yoghurt / cocoa

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Plaice

Oyster / bacon / Jerusalem artichoke /  
hazelnut / miso

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\* Sea bream

Squid / mussel / gnocchi / fennel /  
saffron / chorizo

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Duck

Corn / pumpkin / sunflower kernel /  
own gravy

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\*\* Cheese

Selection of farmer cheeses  
with rye-raisin bread

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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”

Beetroot

Nori / olive / passion fruit /  
yoghurt / cocoa

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Egg yolk

Potato / mushroom / truffle vinaigrette /  
beurre blanc

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\* Rettich

Canneloni / wakame / black garlic /  
onion broth

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Gnocchi

Olive / paprika / eggplant / basil /  
Parmesan cheese

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\*\* Cheese

Selection of farmer cheeses  
with rye-raisin bread

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Apple

Brioche / sherry / hazelnut /  
chestnut / vanilla 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 + \*\*)