

Menu June / July 2021

"Menu"

Eggplant

BBQ / nori / wakame / tamarind /
ponzu / smoked ricotta

Redfish

Octopus / chorizo / aioli / venere rice /
bouillabaisse

* Halibut

Laquered / oxtail / lardo di colonnata /
truffle / beurre rouge

Duck

Sesame / miso / shiitake / bimi /
own gravy

** Cheese

Selection of farmer cheeses
with rye-raisin bread

Lemon Pie

Strawberry / raspberry / brioche /
yuzu / white chocolate

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

BBQ / nori / wakame / tamarind /
ponzu / smoked ricotta

Egg yolk

Cauliflower / potato / coffee /
truffle vinaigrette / beurre rouge

* Jerusalem artichoke

Canneloni / miso / beurre noisette /
sauce of porcini mushrooms

Gnocchi

Olive / bell pepper / eggplant / tomato /
burrata / parmesan cheese

** Cheese

Selection of farmer cheeses
with rye-raisin bread

Pear

Toffee / chocolate / almond /
sabayon / orange

4-courses vegetarian menu Cordial

€ 57,50

5-courses vegetarian menu Gastronomique

€ 67,50 (Cordial + *)

6-courses vegetarian menu Puur Genieten

€ 77,50 (Gastronomique + **)