

Menu September / October 2021

"Menu"

Celeriac

BBQ / Jerusalem artichoke / lavas / sherry /
hazelnut / beurre noisette

Cod

Shrimp / herring roe / dill / nori /
tomato

* Halibut

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

Sirloin steak

Sucade / rendang / pumpkin / peanut /
own gravy

** Cheese

Selection of farmer cheeses
with rye-raisin bread

Abricot

Cremeux / pumpkin /
chocolate / toffee

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”

Celeriac

BBQ / Jerusalem artichoke / lavas / sherry /
hazelnut / beurre noisette

Lasagna

Mushrooms / onion / mustard seed /
sauce of cepes

* Egg yolk

Cauliflower / potato / coffee /
truffle vinaigrette / beurre rouge

Gnocchi

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

** Cheese

Selection of farmer cheeses
with rye-raisin bread

Pineapple

Pink pepper / lemon pie / brioche /
yuzu / toffee

4-courses vegetarian menu Cordial

€ 57,50

5-courses vegetarian menu Gastronomique

€ 67,50 (Cordial + *)

6-courses vegetarian menu Puur Genieten

€ 77,50 (Gastronomique + **)