

MENU DU CHEF

Jerusalem artichoke

Apple ♦ Orange ♦ Hazelnut ♦ (Beef ♦ €4)

Watermelon

Piccalilly ♦ Thyme ♦ Tomato ♦ (Lobster ♦ €4)

Carrot

Mustardseed ♦ Onion ♦ Parsley ♦ (Cod ♦ €4)

Parsnip

Celeriac ♦ Mushroom ♦ Lentels ♦ (Porkcheek ♦ €4)

Pumpkin

Seeds ♦ Dates ♦ Five Spice ♦ (Pigeon ♦ €4)

Merengue

Banana ♦ Cruesli ♦ Ruby chocolate

€57

3 courses

€33

Jerusalem artichoke
Pumpkin
Merengue

4 courses

€41

Jerusalem artichoke
Carrot
Pumpkin
Merengue

5 courses

€49

Jerusalem artichoke
Carrot
Parsnip
Pumpkin
Merengue

Wine arrangement

per glas €8,00 | per ½ glas € 4,25

Cheesetrolley €14,00

MENU DU JOUR

(please note, this is a daily changing menu, the menu below is an example)

Tuna

Sambai ♦ Horseradish ♦ Sorrel ♦ Pink pepper

Veal tartare

Sweetbreads ♦ Thyme ♦ Mustardseed ♦ Truffle

Scallop

Cauliflower ♦ Curry ♦ Hummus

Beetroot

Shiitakes ♦ Mushroom ♦ Morilles

Duck

Pata negra ♦ Chicory ♦ Honey ♦ Jerusalem artichoke

Parsnip mousse

White chocolate ♦ Kefir ♦ Blood orange

€65

3 courses

€41

Tuna
Duck
Parsnip mousse

4 courses

€49

Tuna
Scallop
Duck
Parsnip mousse

5 courses

€57

Tuna
Scallop
Beetroot
Duck
Parsnip mousse

Wine arrangement

per glas €8,00 | per ½ glas €4,25

Cheesetrolley €14,00