

EASTER MENU - DINER

CREAM CHEESE, GHURKIN, CAPERS, PICCALILLI

KINGFISH, KOHLRABI, CHORIZO, MANDEL

COD, CRAB, VADOUVAN, CARROT, MANDARIN

SEA BASS, EEL, POTATO, FENNEL, SEAWEED, BEURRE BLANC

PORK CHEEK, PORK BELLY, YUZU, BUMBOE, ENOKI, RADISH

BEEF, CELERIAC, POTATOES, BAY LEAF, JUS DE VEAU WITH MARROW

WHITE CHOCOLATE, BRIOCHE, WHISKEY, HAZELNUT, VANILLA



7 COURSE MENU

120

*Menus include glass of champagne, table water, coffee and/or tea with
homemade friandises*

CHEESE ASSORTMENT FROM CHEESE REFINER VAN TRICHT
INSTEAD OF WHITE CHOCOLATE, BRIOCHE, WHISKEY, HAZELNUT, VANILLA
AS EXTRA GEARS

10
10

WINE PAIRING PER GLASS

10

On Easter days we only serve this fixed 7-course menu for dinner