

MENU

CREAM CHEESE, GHURKIN, CAPER BERRIES, PICCALILLY

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KINGFISH, CELERY, APPLE, AVOCADO, JALAPEÑO

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WHITE ASPARAGUS, RAZOR CLAM, LEMON, QUAIL EGG, LARGE NASTURTIUM

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ZANDER, PEAS, BURRATA, CHIVES, BEURRE BLANC

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

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BEEF, BEETROOT, CHICORY, ONION, JUS DE VEAU

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CHEESE ASSORTMENT FROM CHEESE REFINERS VAN TRICHT

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RHUBARB, ORANGE, MASCARPONE, ALMOND, SZECHUAN

4 COURSE	<i>Cream cheese, kingfish, beef, cheese assortment or rhubarb</i>	65
5 COURSE	<i>Cream cheese, kingfish, asparagus, beef, cheese assortment or rhubarb</i>	77.5
6 COURSE	<i>Cream cheese, kingfish, asparagus, pork cheek, beef, cheese assortment or rhubarb</i>	90
7 COURSE	<i>Cream cheese, kingfish, asparagus, zander, pork cheek, beef, cheese assortment or rhubarb</i>	97.5
8 COURSE	<i>Cream cheese, kingfish, asparagus, sea bass, pork cheek, beef, cheese assortment, rhubarb</i>	107.5

WINE PAIRINGG

10 PER GLASS

We apply a supplement price of 10 euros per change in our fixed menus.

It is possible that our dishes contain traces of the allergens specified by law.

For groups of six people or more, we ask you to choose the same number of courses for the entire group.