## MENU

CREAM CHEESE, GHURKIN, CAPER BERRIES, PICCALILLY

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KINGFISH, KOHLRABI, CHORIZO, ALMOND, AJO BLANCO

-
COD, NORTH SEA CRAB, VADOUVAN, CARROT, MANDARIN

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

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

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

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CHEESE ASSORTMENT FROM CHEESE REFINERS VAN TRICHT

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4 COURSE	Cream cheese, kingfish, beef, cheese assortment or white chocolate	65
5 COURSE	Cream cheese, kingfish, cod, beef, cheese assortment or white chocolate	77.5
6 COURSE	Cream cheese, kingfish, cod, pork cheek, beef, cheese assortment or white chocolate	90
7 COURSE	Cream cheese, kingfish, cod, sea bass, pock cheek, beef, cheese assortment or white chocolate	97.5
8 COURSE	Cream cheese, kingfish, cod, sea bass, pock cheek, beef, cheese assortment, white chocolate	107.5

WHITE CHOCOLATE, BRIOCHE, HAZELNUT, WHISKY, VANILLA

## 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.