

MENU

JERUSALEM ARTICHOKE, SEA BUCKTHORN BERRY, LIQUORICE, QUAIL EGG

· - ·

KINGFISH, AVOCADO, UME, YUZU, SEAWEED

· - ·

OYSTER, LEEK, POTATO, BEURRE BLANC
SUPPLEMENT BAERI CAVIAR 10G. - 37.50

· - ·

WINTER COD, EEL, KOHLRABI, FLAT-LEAF PARSLEY

· - ·

VEAL CHEEK, SWEETBREAD, BLACK GARLIC, ONION, CELERIAC

· - ·

BEEF, LITTLE GEM, CAPERS, PARMESAN, JUS DE VEAU, BÉARNAISE SAUCE

· - ·

CHEESE ASSORTMENT FROM CHEESE PROCESSOR VAN TRICHT FROM ANTWERP

· - ·

ORANGE, WHITE CHOCOLATE, GINGER, YUZU, KUMQUAT

4 COURSES	<i>Artichoke, kingfish, beef, cheese or orange</i>	65
5 COURSES	<i>Artichoke, kingfish, winter cod, beef, cheese or orange</i>	72.5
6 COURSES	<i>Artichoke, kingfish, winter cod, veal cheek, beef, cheese or orange</i>	85
7 COURSES	<i>Artichoke, kingfish, oyster, winter cod, veal cheek, beef, cheese or orange</i>	92.5
8 COURSES	<i>Artichoke, kingfish, oyster, winter cod, veal cheek, beef, cheese, orange</i>	102.5
ALL IN MENU	<i>8-course menu, including a glass of champagne, table water and coffee/tea service</i>	120

WINE PAIRING

9 PER GLASS

We charge a surcharge of 5.00 euros for each changed dish.

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.