

## Experience Menu

### Celeriac

Marbé of celeriac and nori, cream of truffle and oriental celeriac dressing

### Eel

"Eel in green" our way, with asparagus and lime gel

### Plaice

Rouleau of plaice, macadamia nut, spinach, and horseradish

### Halibut

Halibut gently cooked in citrus butter, powerful broth of mushroom, dry sausage and cloves

### Sweetbread

Crispy fried sweetbreads with Comté, walnut pesto and red wine gravy

### Lamb

Roasted back fillet of Veluwe lamb, crispy ragout of lamb, Dutch asparagus, and gravy of lamb and lapsang souchong

### Rhubarb and Tonka

Temptation of rhubarb and tonka beans

## Experience Menu

5 courses € 105.-

*Celeriac/Plaice/Halibut/Lamb/Rhubarb*

6 courses € 130.-

*Celeriac/Plaice/Halibut/Sweetbread/Lamb/Rhubarb*

7 courses €150.-

*Celeriac/Eel/Plaice/Halibut/Sweetbread/Lamb/Rhubarb*

Cheese instead of dessert € 12.50 extra

Cheese extra € 25.00

## Wines

Wine pairing by glass €15.50 half glass 8.50

## Experience Menu Vegetarian

### Asparagus

Caprese of Dutch asparagus, tomatoes, basil, and mozzarella

### Celeriac

Marbé of celeriac and nori, cream of truffle and oriental celeriac dressing

### Spinach

Creamy cream soup of Turnip greens, spinach and macadamia nuts

### Pumpkin

Gyoza stuffed with Thai compote of pumpkin, with yuzu and vinaigrette of "VOC" spices

### Morel and Asparagus

Creamy risotto of morel, poached egg yolk, Dutch asparagus and fresh truffle

### Spring Vegetable

Tartelette stuffed with asparagus and pea

### Rhubarb and Tonka

Temptation of rhubarb and tonka beans

### Experience Menu

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*Asparagus/ Pumpkin/Morel/ Spring Vegetable/Rubarb*

6 courses € 130.-

*Asparagus/Spinach/Pumpkin/Morel/ Spring Vegetable/Rubarb*

7 courses €150.-

*Asparagus/Celeriac/Spinach/Pumpkin/Morel/ Spring Vegetable/Rubarb*

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