

## Experience Menu

### Arctic Charr

Marinated arctic charr with oyster, kohlrabi and citrus sauce

### Bonbon beef

Bonbon of thinly sliced beef with salad of potato and veal tongue, pearl onion and dressing of pancetta and shallots

### Red mullet

Red mullet with warm salad of ratatouille, razor shell and sauce of vadouvan

### Lovage and artichoke

Creamy risotto with lovage, fried artichoke, Parmesan and cashew nut

### Sweetbread

Veal sweetbread with compote of leeks from the BBQ, foam of potato, and smoked "attic bacon"

### Roebuck

Roasted roebuck loin fillet with chanterelles, cherry stuffed with marzipan and morello cherry gravy

### Citrus & blackberry

Velvety soft tart of citrus with blackberries, "hangop" and "goat's feet cookies" ice cream

## Experience Menu

*5 courses € 105.-*

Arctic Charr / Red mullet / Lovage and artichoke / Roebuck / Citrus & blackberry

*6 courses € 130.-*

Arctic Charr / Bonbon beef / Red mullet / Lovage and artichoke / Roebuck / Citrus & blackberry

*7 courses €150.-*

Arctic Charr / Bonbon beef / Red mullet / Lovage and artichoke / Sweetbread/Roebuck / Citrus & blackberry

Cheese instead of dessert € 12.50 extra

Cheese extra € 25.00

## Wines

Wine pairing by glass €15.50 half glass €10.00

## Experience Menu Vegetarian

### Cucumber

Sweet and sour cucumber preparations with gin and broth of cucumber and wasabi

### Gazpacho

The classic dish presented in various ways

### Leek

Creamy cream soup of leek with various preparations of leek

### Lovage and artichoke

Creamy risotto with lovage, fried artichoke, Parmesan and cashew nut

### Spring roll

Rice leaf stuffed with fresh summer vegetables, Thai basil and "Tom yam" sauce

### "Strudel" with goat's cheese

Strudel stuffed with goat's cheese, zucchini and vadouvan sauce

### Citrus & blackberry

Velvety soft tart of citrus with blackberries, "hangop" and "goat's feet cookies" ice cream

### Experience Menu

*5 courses € 105.-*

Cucumber / Leek / Lovage / "Strudel" / Citrus & blackberry

*6 courses € 130.-*

Cucumber / Gazpacho / Leek / Lovage / "Strudel" / Citrus & blackberry

*7 courses €150.-*

Cucumber / Gazpacho / Leek / Lovage / Spring roll / "Strudel" / Citrus & blackberry

Cheese instead of dessert € 12.50 extra

Cheese extra € 25.00

### Wines

Wine pairing by glass €15.50 half glass 10.00