

Experience Menu

Gazpacho

Green gazpacho · Seaweed · Green herbs

Redfish

Redfish · Garlic · Tomato

Langoustine* Chef's signature

Langoustine · Artichoke · Pistachio

€35.00

Brill

Brill · Eel · Leek

Sweetbread

Sweetbread · Truffle · Chanterelle

Roe deer venison

Summer roe deer venison · Cherry · Beetroot

Red fruit

Red fruit · Vanilla · Lavender

Experience Menu €130.00

Cheese instead of dessert € 12.50 supplement

Cheese extra € 25.00

Wine arrangement:

A glass € 15.50 / Half a glass € 10.00

Experience Menu Vegan

Gazpacho

Green gazpacho · Seaweed · Green herbs

Aubergine

Aubergine · Maitake (hen-of-the-woods mushroom) · Radish

Tomato

Tomato · Choblanca

Picadillo

Corn · Tomato · Polenta

Tortellini

Pea · Broad bean · Wild garlic

Red fruit

Red fruit · Vanilla · Lavender

Experience Menu €130.00

Cheese instead of dessert € 12.50 extra

Cheese extra € 25.00

Wines

Wine pairing by glass €15.50 half glass 10.00