

Experience Menu

Norwegian Salmon

Lukewarm Norwegian salmon with white cabbage, kale, and a creamy Pernod sauce

Tuna – Signature Dish

Tuna – the chef's signature, prepared in two ways with tomato, anchovy, and chorizo

Sole

Sole with eel from Lake IJsselmeer, salsify, and ras el hanout sauce

Celeriac

Celeriac with various preparations of Jerusalem artichoke and lemongrass sauce

Anjou Pigeon

Carcass-roasted Anjou pigeon with various beet preparations, liver cream, and pigeon sauce

Conference Pear

Pear mousse with champagne parfait and vanilla sauce

Or

Guanaja Chocolate 70%

70% dark Guanaja chocolate with kumquat and passion fruit sorbet

Experience Menu – 4 Courses €69.50

Salmon / Celeriac / Entrecôte / Chocolate

Experience Menu – 6 Courses €125.00

Salmon / Tuna / Sole / Celeriac / Anjou Pigeon / Choice of dessert

Cheese instead of dessert €12.50

Cheese as an additional course €25.00