

Menu

Amuse Gueule
Bread & Butter

Duck liver - brioche - mushroom - fir tops

Celery cream soup - smoked eel

Turbot - cauliflower - pak choi - curry

Veal - potato - shallot

Nut - nougat

Petit Fours

5-course 150.00 Euro per person, incl. House Apero
5-course 165.00 Euro per person, incl. Exclusive-Apero

Menu Vegetarian

Amuse Gueule
Bread & Butter

Parsley root - mushroom - fir tops

Celery cream soup - truffle

Eggplant Mille Feuille - Miso

Parsnip - leek - hazelnut

Nut – nougat

Petit Fours

5-course 150.00 Euro per person, incl. House Apero
5-course 165.00 Euro per person, incl. Exclusive-Apero