

# MENU DU CHEF

## **Sockeye Salmon**

Yuzu – Cucumber – Shiso

*or*

## **Pork belly**

Peanut – Quince – Sechaun

\*\*\*

## **Codfish**

Choron – Brandade – Leek

*or*

## **Deer filet**

Shiitake – Blackberries – Kale

\*\*\*

## **Baileys**

Coffee – Chocolate – Sea buckthorn

*or*

**Cheeseboard** (sup. €4.00)

Nuts – Figs – Honey – Date-bread

**3 course €46.50**

**4 course\* €53.50**

*\*Incl. surprise extra  
course*

*A vegetarian option of  
our menu du chef is  
available*

\*\*

**Wine pairing**

**3 course €24.00**

**4 course €32.00**

Please inform the staff about any allergies or dietary preferences.

All our fish is sustainably certified

# STARTER

**Tartar of locally grown Beetroot** 

Foam of Feta – Pear – Balsamic – Hazelnut

16

**Sashimi of North sea Mackerel**

Cucumber – Finger Lime – Peas – Curry

16.5

**Duck breast**

Orange – 5 Spice – Savoy Kale – Chestnut Mushrooms

17.5

**Tuna Tataki**

Miso – Wasabi – Avocado – Ponzu

18

**Strip steak**

Oyster Mushroom – Eggplant – Garlic – Ponzu

18.5

 = vegetarian

Please inform the staff about any allergies or dietary preferences.

# MAIN COURSE

<b>Crispy Dutch Cauliflower</b> 	26.5
Lima beans – Chili – Hazelnut	
<b>Laksa Curry</b>	27.5
Gamba – Chorizo – Noodles – Coriander	
<b>Miso Cod</b>	31
Kale – Oyster Mushroom – Lavas	
<b>Slow cooked Short-rib</b>	32
Polenta – Eggplant – Carrots	
<b>Seabass</b>	32
Potato – Fregola – Carrot – Hollandaise	
<b>Beef Tenderloin</b>	34.5
Potato – Asparagus – Black Garlic	

 = vegetarian

Please inform the staff about any allergies or dietary preferences.

# DESSERT

## **Lemon curd**

12

Lemon sorbet – White Chocolate – Honey – Yoghurt

## **Rhubarb**

12

Cookie Crumble – Ruby Chocolate – Rhubarb Sorbet

## **Baileys**

12

Coffee – Chocolate – Sea buckthorn

## **Cheeseboard**

16

Nuts – Figs – Honey – Date-bread

 = vegetarian

Please inform the staff about any allergies or dietary preferences.