

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

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MAIN COURSE

Crispy Dutch Cauliflower

Lima beans – Chili – Hazelnut

26.5

Laksa Curry

Gamba – Chorizo – Noodles – Coriander

27.5

Miso Cod

Kale – Oyster Mushroom – Lavas

31

Slow cooked Short-rib

Polenta – Eggplant – Carrots

32

Seabass

Potato – Fregola – Carrot – Hollandaise

32

Beef Tenderloin

Potato – Asparagus – Black Garlic

34.5

 = vegetarian

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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

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