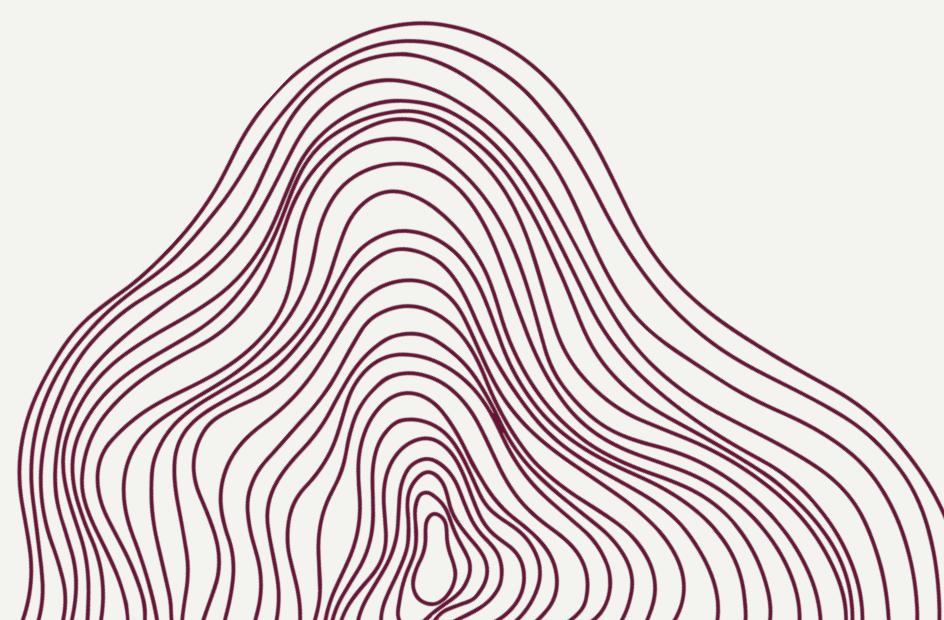




Menu



Let us surprise you with our seasonal menu,
through the structure of different dishes.

Seasonal influences and honest products from
our own surroundings, shape the base for a
unique experience for young and old.

Unable to choose from our seasonal menu?
Try our à la carte menu, in which we combined
classic cooking knowledge and seasonbound
quality. You can even combine our seasonal
menu with our à la carte dishes.

Are you with four people and above? Then we
only serve our seasonal menu, where you only
have to choose the amount of courses.

Seasonal menu

AMUSE

BREAD WITH SALTED BUTTER

COD**

sea lettuce - parsley - cornichon

CAULIFLOWER

hazelnut - beurre noisette - lemon

SCALLOP

carrot - ginger - bisque

RAVIOLI*

oxtail - cèpes - truffle

ONION*

gruyère - poultry - smoked butter

SUCADE**

celeriac - beetroot - buckwheat
(supplement pan-fried liver € 12,50)

PINEAPPLE**

five spice - white chocolate - tarragon

SELECTION OF CHEESES

€ 17,00

CHEESE INSTEAD OF DESSERT

€ 9,00

Three courses**
€ 49,00

Five courses*
€ 69,00

Seven courses
€ 89,00

À la carte

IRISH MOR OYSTERS (PER PIECE)

lemon - shallot - balsamic vinegar
€ 4,50

• BEEF TARTARE

dill - pickles - wild herbs
€ 18,50

NORTH SEA CRAB

fennel - rösti - cocktail sauce
€ 19,00

• LANGOUSTINE

tikka masala - lime leaf - carrots
€ 20,00

SCALLOPS

kohlrabi - curry - tom kha kai
€ 19,00

• PLAICE

cauliflower - salted lemon - chicken jus
€ 28,00

BEEF TENDERLOIN

onion - xo - pointed cabbage
€ 36,00

• CHOCOLATE

coffee - caramel - cocoa
€ 13,00

SELECTION OF CHEESES

apple syrup - nuts - vanilla grapes
€ 17,00