

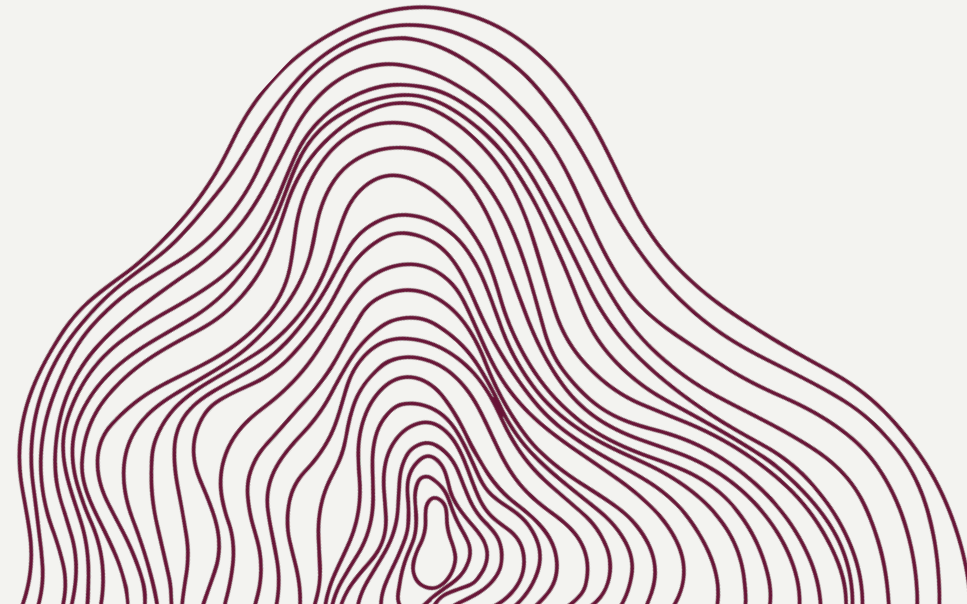


Menu

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

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BEEF TARTARE
dill - pickles - wild herbs
€ 18,50

NORTH SEA CRAB
fennel - rösti - cocktail sauce
€ 19,00

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LANGOUSTINE
tikka masala - lime leaf - carrots
€ 20,00

SCALLOPS
kohlrabi - curry - tom kha kai
€ 19,00

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PLAICE
cauliflower - salted lemon - chicken jus
€ 28,00

BEEF TENDERLOIN
onion - xo - pointed cabbage
€ 36,00

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CHOCOLATE
coffee - caramel - cocoa
€ 13,00

SELECTION OF CHEESES
apple syrup - nuts - vanilla grapes
€ 17,00