

MENU

Perch – panna cotta tom kha pla – fermented garlic – fresh vegetable *

Scallop – Jerusalem artichoke – hazelnut - yuzu sauce

Gamba chorizo – crayfish – pandan pastille – sauce 'armoricaine' *

Truffle mousseline – celeriac – marble of lardo di Colonnata and bresaola

Barbary duck, tasting of 6 preparations – bumbu gravy *

Dutch cherries – elderflower sorbet – namelaka chocolate *

Extra: cheese assortment 22

or as a substitute for dessert 15

* Menu 4 courses 95

Menu 6 courses 135

VEGETARIAN MENU

Radish – panna cotta tom kha hed – fermented garlic – fresh vegetable *

Nut pâté – Jerusalem artichoke – hazelnut – yuzu sauce

Leek – pandan pastille – mole sauce *

Truffle mousseline – celeriac

Beetroot – oyster mushroom rendang – miso sauce *

Dutch cherries – elderflower sorbet – namelaka chocolate *

Extra: cheese assortment 22

or as a substitute for dessert 15

* Menu 4 courses 95

Menu 6 courses 135

SPECIALS

Table preparation

Kingfish sashimi 28

cauliflower - champagne - caviar

Oyster 18

Irish mór, smoked on pine needles

Leek – kombucha sauce

Can be added as an extra dish in the menu

LUNCH MENU – 75 €

3 course choice

Perch – panna cotta tom kha pla – fermented garlic – fresh vegetables

or

Scallop – Jerusalem artichoke – hazelnut – yuzu sauce

Gamba chorizo – crayfish – pandan pastille – sauce 'armoricaine'

or

Truffle mousseline – celeriac – marble of lardo di Colonnata and bresaola

Veal fillet – braised veal flat iron – ratatouille 2.0 – bumbu gravy

or

Poussin – dauphine potato – apple compote

EXTRA

Dutch cherries – elderflower sorbet – namelaka chocolate / 14

Cheese assortment / 22

