

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

Fillet of veal – braised veal flat iron – ratatouille 2.0 – bumbu gravy *

Dutch cherries – elderflower sorbet – namelaka chocolate *

Extra: cheese assortment 22

or as a substitute for the dessert 15

* Menu 4 courses 85

Menu 6 courses 115

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 the dessert 15

* Menu 4 courses 85

Menu 6 courses 115