

MENU

enjoy life, enjoy good food and you'll feel happiness

starters

Watercress Emulsion & Leek, Kiwi, Azaguié Pepper, Tahoon Cress Waterkers Emulsie & Prei, Kiwi, Azaguié Peper, Tahoon Cress	13,5 €
Quail Supremes with Yassa Sauce, Foutou Plantain Kwartel Supremes met Yassasaus, Foutou Bakbanaan	16 €
Mackerel Tostada, Onion Confit, Rocoto Dip, Seaweed Wasabi Caviar Makreel Tostada, Ui Confit, Rocoto Dip, Zeewier Wasabi Kaviaar	14,5 €
Aveiro Oysters (3 or 6) Aveiro Oesters	9,5 €/18,5 €

main course

24 €	Cuttlefish Confit in Goose Fat, Cabbage & Miso Sabayon, Black Garlic Inktvis Confit in Ganzenvet, Kool en Miso Sabayon, Zwarte Knoflook
28 €	Scallops, Roasted Salsify, Ceps and Terragone Sauce Sint-Jakobsschelpen, Geroosterde Schorseneren, Ceps en Dragonsaus
22,5 €	Cauliflower Tataki and Mushrooms, Chard & Pumpkin Seeds Bloemkool Tataki en Champignons, Snijbiet & Pompoenpitten
27 €	Wild Hare, Black Trumpet Sauce with Cranberries, Carrot-Kare Puree Wilde Haas, Zwarte Trompet Champignons Saus Met Veenbessen, Wortelkarepuree

Chestnut Tartlet, Coffee Caviar, Honey Ice Cream, Buckwheat Tuile
Kastanjetaartje, Koffiekaviaar, Honingijs, Boekweit Tuile

11 €

Poached Pear in Matcha Tea, Sichuan Pepper Syphon, Chocolate Diplomate
Gepocheerde Peer in Matcha Thee, Sichuan Peper Syphon, Chocolade Diplomaat

11 €

Appenzeller Cheese, Grape Must Mustard, Rose Hip Jam with Saké
Appenzeller Kaas, Druivenmost Mosterd, Rozenbotteljam met Saké

13,5 €

inspired
by
nature

desserts