

Grapefruit

Grapefruit Ceviche, Shiso, Avocado, Sea Salad

Conch

Conch, Cauliflower & Kaffir Custard, Caviar

Black Pudding

Pickled Black Pudding, Sea Buckthorn, Lemon Geranium, Peanut, Octopus

Veal liver

Caramelised Veal Liver, Mustard & Fennel Seed, White Asparagus & Liquorice

Herring

Herring, Puffed Potato & Dill, Dill Milk, Miso Cinnamon Cream, Bacon Infused Egg Yolk

Carabinero

Smashed Carabinero, Crispy Shortrib, X.O. Cream, Roasted Bell Pepper,
Watermelon in Ginger Vinegar

Sepia

Sepia lacquered with Coffee, Cockles, Airy Cardamom, Mango & Coriander

Sea Bass

Beetroot, Tonka Bean, White Asparagus,
Kokos, Lumpfish Eggs & Ramson

Duck

Crispy Duck, Roasted Eggplant, Pickled Tulip Bulb, Gravy of Pomegranate & Black Olive

Lime Leaf

Goatcheese, Beetroot, Tamarillo & Almond

Red Cabbage

Red Cabbage Ice Cream, Kencur, Lychee, Strained Yogurt, Pistou Chocolate

Menu € 180
Winearrangement € 90

Grapefruit

Grapefruit Ceviche, Shiso, Avocado, Sea Salad

Shiitake

Airy Shiitake, Za'Atar, Pickle

Bell Pepper

Smoked Bell Pepper, Green Olive, Egg Yolk

Kohlrabi

Mustard & Fennel Seed, White Asparagus & Liquorice

Watermelon

Marinated Watermelon, Dried Lemongrass, Tomato, Horseradish Pearls, Pistachio & Mint

Sweet Corn

Roasted Sweet Corn, Mexican Tarragon, Pineapple Picalilly, Black Sesame, Avocado, Crosne, Pickled Almond

Beetroot

Beetroot, Dark Chocolate, Wasabi-Pesto, Green Apple, Potato & Puffed Buckwheat

Black Truffle

Crispy Black Truffle, Pumpkin Cream, Apricot Pit Oil, Truffle Milk

Blackberries

Blackberries & Shiitake, Verbena Vinaigrette, Belper Knolle, Jerusalem Artichoke

Lime Leaf

Goatcheese, Beetroot, Tamarillo & Almond

Red Cabbage

Red Cabbage Ice Cream, Kencur, Lychee, Strained Yogurt, Pistou Chocolate

Vegetarisch Menu € 170
Winearrangement € 90