

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

Mackerel

Fermented Strawberry Bouillon, Haddock Liver

Toro

Toro Tuna, Foie Gras & Yuzu, Pure Chocolate, Dutch Schrimps, Codium

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

Or

Lamb

Roasted Lamb Fillet, Heart, Kidney, Liver,
Tongue, Rollmops & Baharat Crumble, Rice
Crème

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

Dill

Rhubarb, Blue Cheese, Puffed Dill, Runner Beans, Pickled Mustard

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

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