

Grapefruit

Grapefruit Ceviche, Shiso, Avocado, Sea Salad

Conch

Conch, Cauliflower & Kaffir Custard, Caviar

Black Pudding

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

Carabinero

Short Rib, Roasted Bell Pepper, Ginger,
Watermelon & X.O. Cream

Langoustine

Verbena, Cockle, Razor Clam, Monks Cress

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, Artichoke,
Coconut, Lumpfish Roe & Ramsons

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
Wine Pairing € 90

Grapefruit

Grapefruit Ceviche, Shiso, Avocado, Sea Salad

Shiitake

Airy Shiitake, Za'Atar, Pickle

Kohlrabi

Caramelised Kohlrabi, Mustard & Fennel Seed,
Watercress & Masala

Beech Mushroom

Daikon, Roasted Bell Pepper & Chili Pepper,
Pickled Watermelon, Baharat

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

Cerisa Cherry

Remeker Cheese, Elderflower, Pea,
Celery, Beer Miso

Lime Leaf

Goatcheese, Beetroot, Tamarillo & Almond

Red Cabbage

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

Vegetarian Menu € 170

Wine Pairing € 90