

Black Sesame

Aubergine, Tamarillo, Pedro Ximenez

Snert

Split Pea, Anchovy, Vanilla

Octopus

Green Apple, Sishuan Pepper, Nori, Cacao

Carabinero

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

Langoustine

Verbena, Cockle, Razor Clam, Monks Cress

Lobster

Veal Liver, Blackcurrant, Oyster, Kohlrabi,
Lemon Geranium, Blue Cheese

Sepia

Coffee, Winkles, Cardamom,
Mango & Coriander

Sea Bass

Smoked Mackerel, Achiote,
Jellyfish & Passionfruit

Amjou Pigeon

Kencur, Smoked Almond, Green Olive, Beetroot

Dutch Cheese Tasting

Bread Miso, Macadamia, Mulberry Bread
(+ €24 Supplement)

Mandarin

Drop, Tarragon, Sunflower Seeds

Pure Chocolate

Pure Chocolate 'Bros', Lovage Ice Cream, Mulberry, Jerusalem Artichoke, Black Truffle

Menu € 180

Black Sesame

Aubergine, Tamarillo, Pedro Ximenez

Shiitake

Airy Shiitake, Za'Atar, Pickle

Kohlrabi

Caramelised Kohlrabi, Mustard & Fennel Seed,
Watercress & Masala

Beech Mushroom

Daikon, Bell Pepper & Chili Pepper,
Ginger, Watermelon

Beetroot

Shiso, Grapefruit, Kombu, Codium

Watermelon

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

Sweet Corn

Roasted Sweet Corn, Mexican Tarragon, Pineapple Piccalilli, Avocado, Crosne, Pickled Almond

Black Truffle

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

Jerusalem Artichoke

Cep Mushroom, Banana-Miso,
Lovage, Cacao

Dutch Cheese Tasting

Bread Miso, Macadamia, Mulberry Bread
(+ €24 Supplement)

Mandarin

Drop, Tarragon, Sunflower Seeds

Pure Chocolate

Pure Chocolate 'Bros', Lovage Ice Cream, Mulberry, Jerusalem Artichoke, Black Truffle

Vegetarian Menu € 170

