

À LA CARTE

CAVIAR

Ocietra Caviar (Imperial Heritage, 50 grams) | blini | crème fraîche € 120,00

COLD

Beef tartare | sucade | haring roe | quail egg yolk | tomato € 25,50

Langoustine | pumpkin | white chocolate | fennel | kaffir € 25,50

WARM

Weever | chorizo | octopus | lentils | artichoke | onion € 25,50

Livar | Hoisin | pork belly | sesame | beetroot | Miso € 20,50

MAIN

Deer | liver | beet root | asparagus | cranberry | mushroom € 37,50

Halibut | truffle | mushrooms | Beurre Blanc | chicory € 37,50

Wagyu (A5/ bms 10) | Potato | Mushroom | Red onion € 69,50

CHEESE

Selection of the Fromager € 19,50

DESSERT

Rice milk | candied vegetables | Gjetost | yogurt | peppermint € 17,50

Strawberry | Szechuan pepper | Aceto Balsamico | basil | chocolate € 17,50

LUNCH

3-course lunch menu € 45,50

Variable 3-course menu. Starter, Main, Dessert or Coffee

We will serve you within an hour if you like

DRINK PACKAGES

We can offer you accompanying wines PER GLASS € 9,75

PER 1/2 GLASS € 6,00

Also possible is a non-alcoholic pairing PER GLASS € 7,25

Are there any dietary requirements? Please pass this on to us and our chef takes your allergens into account.

MENU

Coquille | onion | tomato | kombu | algae | nori

Pumpkin | Pistachio | goat yogurt | pink pepper | bread pudding
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Livar | Hoisin | pork belly | sesame | beetroot | Miso

Catfish | morel | Speck Alto Adige | potato | mushroom

Lamb | asparagus | cous cous | zucchini | Ras el Hanout | eggplant

Honey | thyme | coconut | pineapple | vanilla | filo pastry

Strawberry | Szechuan pepper | Aceto Balsamico | basil | 100% chocolate
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4-COURSES MENU		€ 67,50
5-COURSES MENU	*	€ 77,50
6-COURSES MENU	**	€ 87,50
7-COURSES ALLURE	***	€ 97,50

CHEESE

Extra course	€ 19,50
Instead of a sweet dessert	€ 10,50

UPGRADE YOUR MENU

You choose which dish we serve it with

Caviar Imperial Heritage Trésor	€ 15,00
Seasonal truffle	€ 15,00
Wagyu Kagoshima A5/ bms 10 (instead of the main course)	€ 40,00