

DECEMBERMENU

KINGFISH

Fir, Redlove, horseradish, bergamot

⌘

OYSTER & CABBAGE

Royale Cabanon, oxtail broth, alga, seaweed

⌘

TURBOT

Jerusalem artichoke, XO, ginger, rosse

⌘

SPROUT

Trumpet mushrooms, buckwheat, boerenopleg chees

Supplement truffe €15,-

⌘

WILD DUCK

Beet, plum, spices

or

CELERIAC

Lovage, rosemary, pepper sauce, Belper knolle

Supplement truffe €15,-

⌘

Chef's signature 2021

PUMPKIN

Sea buckthorn berry, pumpkin seed, butterscotch, coffeesoy

6 courses - €110

⌘

Extra cheesedessert - supplement €17

VACHERIN MONT D'OR

Quince, Jerusalem artichoke, pine nut, rosemary

or

Extra dessert course - supplement €15

BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter

DECEMBERMENU

VEGETARIAN

BITTER LETTUCE

Redlove, horseradish, bergamot

⌘

CABBAGE

Seaweed broth, BBQ cabbage, XO

⌘

JERUSALEM ARTICHOKE

Ginger, rose, miso, lime leaf

⌘

SPROUT

Trumpet mushrooms, buckwheat, boerenopleg chees

Supplement truffle €15,-

⌘

CELERIAC

Lovage, rosemary, pepper sauce, Belper knolle

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⌘

Chef's signature 2021

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