

SUMMER MENU

LUNCH

OYSTER

Cucumber, goat yogurt, lavender



With 4 or 5 courses menu only

ZUCCHINI

Spilt pea miso, black garlic, sunflower seed



With 5-course menu only

SWEETBREAD

Cassoulet, lard, tarragon



LAMB & KNÖDEL

Goulash, morille, spring greens

or

TEMPEH

Dutch grains, pepper, chanterelle



STRAWBERRY

Rosemary, chamomile, pine nut

3 courses - €59

4 courses - €74

5 courses - €89



Extra cheesedessert - supplement €17

OUDWIJKER LAZULI

Rye, lovage, sherry, apple

or

Extra dessert course - supplement €15

BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter

SUMMER MENU

VEGETARIAN LUNCH

CUCUMBER

Goat yogurt, lavender, salty greens



With 4 or 5 courses menu only

ZUCCHINI

Spilt pea miso, black garlic, sunflower seed



With 5-course menu only

ARTICHOKE

Cassoulet, tomato, tarragon



TEMPEH

Dutch grains, pepper, chanterelle



STRAWBERRY

Rosemary, chamomile, pine nut

3 courses - €59

4 courses - €74

5 courses - €89



Extra cheesedessert - supplement €17

OUDWIJKER LAZULI

Rye, lovage, sherry, apple

or

Extra dessert course - supplement €15

BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter