

SUMMER MENU

OYSTER

Cucumber, goat yogurt, lavender



MACKEREL

Tomato, rose, magnolia, elderflower



ZUCCHINI

Split pea miso, black garlic, sunflower seed



With 6-course menu only

SWEETBREAD

Cassoulet, lard, tarragon



QUAIL

Beet, blood sausage, ume

or

TEMPEH

Dutch grains, peper, chanterelle



STRAWBERRY

Rosemary, chamomile, pine nut

5 courses - €95

6 courses - €110



Extra cheese dessert - 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

CUCUMBER

Goat yogurt, lavender, salty greens



BEETROOT

Fig leaf, shiso, smoked almond, blackberry



ZUCCHINI

Split pea miso, black garlic, sunflower seed



With 6-course menu only

ARTICHOKE

Cassoulet, tomato, tarragon



TEMPEH

Dutch grains, pepper, chanterelle



STRAWBERRY

Rosemary, chamomile, pine nut

5 courses - €95

6 courses - €110



Extra cheese dessert - supplement €17

OUDWIJKER LAZULI

Rye, lovage, sherry, apple

or

Extra dessert course - supplement €15

BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter