

Black Sesame

Aubergine, Tamarillo, Pedro Ximenez

Herring

Aged Cheese, Leek, Dill

Dutch Shrimps

Wild Strawberries, Avocado, Wasabi, Garlic

Carabinero

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

Langoustine

Cockles, Razor Clams, Red Cabbage, Magnolia

Lobster

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

Sepia

Coffee, Winkles, Cardamom,
Mango & Coriander

North Sea Sole

Nettle, Passionfruit, Oyster, Vanilla

Lamb

Fenugreek, Runner Bean, Lumpfish Roe, King Oyster Mushroom

Dutch Cheese Tasting

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

Strawberry

Rice, Pine, White Chocolate, Rum, Parmesan

Praliné

Rose, Pistou

Menu € 180

Black Sesame

Aubergine, Tamarillo, Pedro Ximenez

Mexican Tarragon

Tomato, Aged Cheese, Leek

Runner Beans

Wild Strawberries, Avocado, Wasabi, Garlic

Beech Mushroom

Daikon, Bell Pepper & Chili Pepper,
Ginger, Watermelon

Beetroot

Shiso, Grapefruit, Kombu, Codium

Cherries

Pumpkin Pit, Green Bean, Bitter Bean, Verbena, Sheep Yoghurt, Belper Knolle

Watermelon

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

Black Truffle

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

Artichoke

Achiote, Passionfruit, Daikon, Lovage

Dutch Cheese Tasting

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

Strawberry

Rice, Pine, White Chocolate, Rum, Parmesan

Praliné

Rose, Pistou

Vegetarian Menu € 170