

CHEF-MENU

HEIRLOOM TOMATO SALAD

Old balsamic vinegar | Burrata | Focaccia

CHANTERELLES RAGOUT

Brioche dumplings | Belper Knolle | Brown butter

CRISPY TURBOT

Peach | Chanterelles | Cauliflower | Cornflakes

BRAISED CALIFORNIA PEACH

Vanilla espuma | Caramelized quinoa | Yogurt ice cream

3 COURSE MENU € 70
WINE PARING (0,1L) € 24

4 COURSE MENU € 80
WINE PARING (0,1L) € 32

WE LOVE VEGI MENU

HEIRLOOM TOMATO SALAD

Old balsamic vinegar | Burrata | Focaccia

CHANTERELLES RAGOUT

Brioche dumplings | Belper Knolle | Brown butter

MISO EGGPLANT

Wild broccoli | Shimeji | Teriyaki sauce

BRAISED CALIFORNIA PEACH

Vanilla espuma | Caramelized quinoa | Yogurt ice cream

3 COURSE MENU € 65
WINE PARING (0,1L) € 24

4 COURSE MENU € 75
WINE PARING (0,1L) € 32