

CHEF-MENU

HOLBEIN'S CARROT SALAD

Black salsify | crème fraîche | lamb's lettuce | currant vinaigrette

VEGETABLE GYOZA

Edamame | chili-mayonnaise | yuzu-dashi | cress

BRAISED U.S. SHORT RIBS

Plum wine | hokkaido pumpkin | mushrooms | mashed potatoes

CHOCOLATE NOUGAT SIN

Biscuit | nougat mousse | chocolate foam | blood orange sauce

3 COURSE MENU € 80
WINE PARING (0,1L) € 24

4 COURSE MENU € 90
WINE PARING (0,1L) € 32

WE LOVE VEGI MENU

HOLBEIN'S CARROT SALAD

Black salsify | crème fraîche | lamb's lettuce | currant vinaigrette

VEGETABLE GYOZA

Edamame | chili-mayonnaise | yuzu-dashi | cress

STUFFED PORTO BELLO MUSHROOM

Topinambur | parsnip | curly kale

CHOCOLATE NOUGAT SIN

Biscuit | nougat mousse | chocolate foam | blood orange sauce

3 COURSE MENU € 75
WINE PARING (0,1L) € 24

4 COURSE MENU € 85
WINE PARING (0,1L) € 32