

# CHEF MENU

ASPARAGUS SALAD  
Burrata | arugula | basil pesto



WILD GARLIC-COCONUT SOUP  
Tomatoes | lardo | wild herbs



MEDIUM ROASTED LAMB KAREÉ  
Shiitake | miso-sweet potatoe | five-spice-sauce



RHUBARB RASPBERRY STRUDEL  
Ruby ganache | braised rhubarb | vanilla ice cream

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

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

# WE LOVE VEGI MENU

ASPARAGUS SALAD  
Burrata | arugula | basil pesto



WILD GARLIC-COCONUT SOUP  
Tomatoes | wild herbs



STUFFED PORTO BELLO MUSHROOM  
Cous cous | feta | pomegranate | vegetarian jus



RHUBARB RASPBERRY STRUDEL  
Ruby ganache | braised rhubarb | vanilla ice cream

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

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