

EASTER 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

EASTER MENU VEGI

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