

# MENU

## CHEF'S MENU

Let our kitchen brigade surprise you with the produce of this season.  
If you are allergic or on a diet? Please let us know.

<b>THREE-COURSE</b> appetizer, main course and dessert	49
<b>THREE-COURSE</b> appetizer, entremet and main course	52
<b>FOUR-COURSE</b> appetizer, entremet, main course and dessert	59
<b>FIVE-COURSE</b> appetizer, entremet, entremet, main course and dessert	69

## BUSINESS LUNCH

Is your time limited? We provide this quick lunch within 1.5 hours.

**TWO-COURSE** apperizer and main course

## HFSLG PACKAGE

A fully provided lunch

<b>FOUR-COURSE</b> appetizer, entremet, main course and dessert including water, wine, coffee and friandises	99
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## WINE PACKAGE

*Would you like to choose the wine yourself? Please feel free to ask for our wine list.*

<b>TWO GLASSES</b>	17
<b>THREE GLASSES</b>	26
<b>FOUR GLASSES</b>	34
<b>FIVE GLASSES</b>	42

# A LA CARTE

## APERITIF

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OYSTER FROM YERSEKE	p.p. 5,5
PATA NEGRA	16

## APPETIZERS

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STEAK TARTARE with slowly cooked egg yolk, cream of miso and celeriac	17
ROULEAU OF NORWEGIAN SALMON with roasted avocado, cream of yellow curry and tapioca prawn crackers	17
CRÈME BRÛLÉE of goat cheese with marinated beets, vandouvan crumble and horseradish	16

## ENTREMETS

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BAKED SCALLOP with beurre noisette, hazelnut and cauliflower structures	21
SWEET ONION CONSOMMÉ with shaved mushrooms, roasted baby onions and sourdough	18

## MAIN COURSES

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DIAMOND TENDER with smoked sausage bitterbal, eggplant and red port gravy	28
FISH OF THE DAY with seasonal vegetables	28
TRUFFLE RISOTTO with basil oil and Parmesan	30

## SIDE DISHES

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FRESH FRIES with mustard mayonnaise	4,50
FRESH FRIES with truffle mayonnaise and Parmesan	5,50



Do you have an allergy?  
Scan the QR code  
for all information

