

MENU

CHEF'S MENU

Let our kitchen brigade surprise you with our seasonal favorites.
If you are allergic or on a diet? Please let us know.

THREE-COURSE appetizer main course dessert	49
THREE-COURSE appetizer entremet main course	52
FOUR-COURSE appetizer entremet main course dessert	59
FIVE-COURSE appetizer entremet entremet main course dessert	69

HFSLG PACKAGE

A fully provided evening.

FOUR-COURSE appetizer entremet main course dessert including water wine coffee 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.

TWO GLASSES	17
THREE GLASSES	26
FOUR GLASSES	34
FIVE GLASSES	42

A LA CARTE

APERITIF

OYSTER FROM YERSEKE prepared be surprised by our chef	p.p. 5,5
PATA NEGRA	16

APPETIZERS

STEAK TARTARE egg yolk brioche sweet and sour	17
LAMB HAM white asparagus wild garlic	17
TUNA two preparations dashi kimchi	18
CRAYFISH FENNEL green apple beurre blanc	17
GOAT CHEESE creamy beet crumble	16
WILD TOMATO aspic balsamic mascarpone	16

ENTREMETS

FENNEL SOUP clams sea vegetables roll	17
IBERICO TONKA beans bell pepper popcorn	20

MAIN COURSES

CALF morels potato seasonal vegetables	28
LAMB smoked garlic rosemary seasonal vegetables	32
DUCK BREAST strawberry olive duck thigh	30
FISH OF THE DAY seasonal vegetables beurre blanc	28
REDFISH couscous orange red pepper	28
TARTE TATIN red onion beurre rouge balsamic	18

SIDE DISHES

FRESH FRIES homemade mayonnaise	4.5
FRESH FRIES truffle mayonnaise Parmesan	5.5



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

