



Tasteful Encounters

Plantbased Menu

Faux gras

Snijboon - cevennes ui - extra vierge
String bean - onion "cevennes" - extra vierge

Dry aged rode biet / Dry aged beetroot

Gele wortel - BBQ prei - chili
Yellow carrot - BBQ leek - chili

*** Ravioli van koningszwam / Ravioli of royal mushroom**

Schuimige veloute - oranjebloesem
Foamy veloute - orange blossom

Gegrilde groenten / Grilled vegetables

Knolselder, groene asperges - bloemkool
vitelotte - truffelschuim
*Celeriac - green asparagus - cauliflower
vitelotte - truffle foam*

Peer / Pear

Pecan - vijg - ijs van tonka - Liqor 43 - nashi
pecan - fig - ice cream of tonka - Liqor 43 - nashi



Tasteful Encounters Dinner - Starting from 18h00

4 gangen / 4 courses € 69 - *5 gangen / *5 courses € 79

Lunch Menu

2 gangen / 2 courses € 39 - 3 gangen / 3 courses € 49

