



# Tasteful Encounters

## Plant - Based



### **Rode biet / Red beetroot**

Tartelette - gesuikerde walnoot - granaatappel - vegan feta  
*Tartelette - candied walnut - pomegranate - vegan feta*

### **Jonge wortel / Young carrot**

Harissa - pompoen - kumquat - sesam - sudachi vinaigrette  
*Harissa - pumpkin - kumquat - sesame - sudachi vinaigrette*

### **\* Karaage Oesterzwam / Oyster Mushroom**

Gember - look - ahorn - Chinese bieslook mayo  
*Ginger - garlic - maple - Chinese chives mayo*

### **Savooi / Cabbage**

Gebakken linzen - balsamico - knolselder crème - truffel - hazelnoot  
*Baked lentils - balsamic - celeriac cream - truffle - hazelnut*

### **Gekarameliseerde ananas / Caramelised pineapple**

Amalfi citroen sorbet - chilli gelei - bananecake  
*Amalfi lemon sorbet - chilli jelly - banana cake*



### **Tasteful Encounters Dinner - Starting from 18h00**

4 gangen / 4 courses € 76 - \*5 gangen / \*5 courses € 87

### **Lunch Menu**

2 gangen / 2 courses € 42 - 3 gangen / 3 courses € 53 - 4 gangen / 4 courses € 63

Maandag - vrijdag: 2 of 3 gangen / zaterdag - zondag - feestdagen: 3 of 4 gangen  
*Monday - Friday: 2 or 3 courses / Saturday - Sunday - holidays: 3 or 4 courses*