

THREE-COURSE MENU

ENTRÉE

Salt crust baked celeriac

trufflecrème · apple · frisée · crispy capers

Salmon, marinated in beetroot and gin

strained goat yogurt · potato blini

Beef tataki

sesame dressing · oyster mushrooms · spring onion tempura

MAIN COURSE

Gouda “opleg” cheese ravioli

parsnip cream · penny buns · peas · beurre blanc

European seabass

brandade · Dutch shrimp · soybeans · lemon sauce

Veal loin

potato pie with Gruyère cheese · summer vegetables · shallot sauce

DESSERT

Homemade éclair

white chocolate dragon mousse · raspberries

Four cheeses

homemade nut and fruit bread

Two-course menu · 41,50

Three-course menu · 49,5

We will gladly inform you about our hygiene, dishes, and allergens