

COLD DISHES

Cured seabass oyster celtuse citrus	13,50
Marinated hamachi sauerkraut tandoori seroendeng	16,50
Smoked steak tartare soy eggyolk gochujang	13,50
Tomato gazpacho goatcheese olive basil	11,50

WARM DISHES

Smoked eel sea urchin sea spaghetti orange	13,50
La Bonnotte potato sea vegetables crème fraîche horseradish	11,50
Celeriac eggyolk Belper Knolle lovage	11,50
Sweetbread broccoli pickle katjang pedis	14,50

MAIN COURSE

Loin of cod razor clam verbena green pea	23,50
Monkfish filet "zolderspek" artichoke verjuice lovage	24,50
Saddle of lamb lamb shoulder ramson asparagus	26,50
Miso dry aged entrecôte black garlic maitake tamarind	26,50
Côte de boeuf 700 gr. 2 pers. longer preparation time Green pepercorn chanterelle brioche green asparagus oxtail	70,00
Jerusalem artichoke mole maitake ponzu	18,50

DESSERT

Strawberry rhubarb hay sorrel	11,50
Corn miso citrus popcorn	11,50
Jerusalem artichoke dark chocolate caramel nashi pear	10,50
Cheese selection with matching garnish	14,50

SIDE DISHES

Fresh fries Belper Knolle ramson mayonaise	5,00
Sourdough per piece butter salt	3,25

Incase you have dietary requirement or allergies,
Please notify our staff.

CHEFS EXPERIENCE

ALL-IN

The ultimate experience with a generous selection of amuses, a glass of champagne, matching wines, unlimited water service and coffee or tea with friandises.

7 Courses *	178,50
Experience the ultimate sensation	
6 Courses	158,50
An unforgettable culinary experience	
5 Courses	138,50
An extensive dinner full of surprises	
4 Courses	91,00
Embark your own journey of discovery	
3 Courses	98,50
Let your senses run wild	

MENU

The chef's experience menu includes bread and a generous selection of amuses.

7 Courses *	92,50
6 Courses	81,50
5 Courses	70,50
4 Courses	59,50
3 Courses	48,50

* Our 7 course chefs experience menu can be ordered until 20:00.

WINE PAIRING

The perfect complement to the dishes

7 Courses	63
6 Courses	54
5 Courses	45
4 Courses	36
3 Courses	27

In addition to our wine arrangement, we offer the possibility for a half wine arrangement and/ or an alcohol free accompaniment.

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