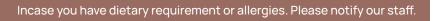
LUNCK, LUNCH LUNCH

	STARTERS	
	Zeeuwse Creuses Red wine vinager I sjallot I lemon	4,75
	Zeeuwse Creuses Chimichurri I buttermilk I tomatillo	5,-
	Dourade Cucumber I vadouvan I basil	16,50
	Steak tartare Dashi I daikon I sweetbread	16,50
٨	Tzatziki Stem lettuce I ramson I pita I sansho	15,50
	WARM ENTREMETS Langoustine	22,50
	Pumpkin I mango I sea buckthorn	22,30
	Turbot Oyster I sauce gratin I sauerkraut	20,50
Ø	Kohlrabi Teriyaki I miso I bapao	14,50
	Duck Hibiscus I beetroot I tonka bean	18,50
	MAIN COURSES	
	Pike perch Smoked herring I algue I celeriac	28,50
	Loin of venison Cherry I pine nut I sweet potato	30,50
	Veal Morels I asparagus I tarragon	36,50
Ø	Carrot Tandoori I mango I sea buckthorn	23,50
	DESSERTS Rabarber	14,50
	White chocolate I sakura I vanilla	,30
	Umeboshi Almond I vanilla	15,50
	Cheese selection With matching garnish	20,-
	SIDE DISHES Fresh fries Mayonnaise	5,-





MENU

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

5 Courses	64,50
4 Courses	53,50
3 Courses	42,50
2 Courses	31,50

EXPERIENCE CHERS

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

5 Courses	45,-
4 Courses	36,-
3 Courses	27,-
2 Courses	18,-

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.

5 Courses	135,-
4 Courses	115,-
3 Courses	95,-
2 Courses	75,-

