

Menu

3 course menu 95.00 | 4 course menu 110.00 | 5 course menu 125.00

WINE ARRANGEMENTS

3 course menu 45.00 | 4 course menu 60.00 | 5 course menu 75.00

Grilled Tuna

Sesame - Wakame - Cucumber - Soy based Gel - Horseradish
Brotte - Viognier - Pays d'Oc - France

Coquille

Parsnip - Samphire - Garlic oil with Saffron
Marchesi Antinori - Chardonnay - Umbria - Italy

Lamb

Gratin Dauphinois - Rooted Celery - Mustard
Cherry Tomato - Black Olives
Josh Cellars - Legacy - Blend - California - USA

Cheese assortment

Compôte of dried fruit - Apple Syrup - Walnut - Fig Bread
Kopke Port (Ruby, Tawny, LBV, White, Rosé)

Tartiflette au Citron

Merengue - Lemon Sorbet
Maeli - Moscato Giallo - Colli Euganei - Italy

Menu

3 gangen menu 95.00 | 4 gangen menu 110.00 | 5 gangen menu 125.00

WIJNARRANGEMENTEN

3 gangen menu 45.00 | 4 gangen menu 60.00 | 5 gangen menu 75.00

Gegrilde Tonijn

Sesam - Wakame - Komkommer - Soya - Mierikswortel
Brotte - Viognier - Pays d'Oc - Frankrijk

Coquille

Pastinaak - Zeekraal - Knoflookolie met Safran
Marchesi Antinori - Chardonnay - Umbria - Italië

Lam

Gratin - Knolselderij - Mosterd - Kerstomaat - Zwarte Olijven
Josh Cellars - Legacy - Blend - California - USA

Kaas Assortiment

Compôte van gedroogd fruit - Appelstroop - Walnoot - Vijgenbrood
Kopke Port (Ruby, Tawny, LBV, White, Rosé)

Tartiflette au Citron

Merengue - Citroen Sorbet
Maeli - Moscato Giallo- Colli Euganei - Italië