

# 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

### Candied Salmon

Ginger - Red beet - Sweet and sour okra - Cream of Worcestershire -  
Pastis - Dragon - Tabasco  
Gavi di Gavi - Cortese - Piemonte - Italy

### Shells and Skippers Mussels

Fregola Sarda - Juice of coconut and Vadouvan - Baby spinach  
Marani - Garganegra - Veneto - Italy

### Braised Veal Cheek

Reduction of port - Cream of butternut squash - Beluga lentils -  
Forest mushrooms  
Celeste - Crianza - Ribera Del Duero - Spain

### Cheese Assortment

Varying cheese selection - Fig/nut bread - Apple syrup  
Kopke Port (Ruby, Tawny, LBV, White, Rosé)

### Carrot Cake

Marinated raisins - Sugared walnut - Cream cheese -  
Sorbet of pineapple  
Gewürtztraminer - Montes - Curico Valley - Chile

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## WIJNARRANGEMENTEN

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

### Gekonfijte Zalm

Gember - Rode biet - Zoetzure okra - Crème van Worcestershire -  
Pastis - Dragon - Tabasco  
Gavi di Gavi - Cortese - Piemonte - Italië

### Schelpjes en Schippers Mosseltjes

Fregola Sarda - Jus van kokosnoot en Vadouvan - Jonge spinazie  
Marani - Garganegra - Veneto - Italië

### Gestooft Kalfswang

Jus van port - Crème van flespompoen - Beluga linzen -  
Bospaddenstoelen  
Celeste - Crianza - Ribera Del Duero - Spanje

### Kaas Assortiment

Gevarieerde selectie kaas - Vijgen/noten brood - Appelstroop  
Kopke Port (Ruby, Tawny, LBV, White, Rosé)

### Wortel Cake

Gemarineerde rozijnen - Gesuikerde walnoot - Cream cheese -  
Sorbet van ananas  
Gewürtztraminer - Montes - Curico Valley - Chili