

Our kitchen works in harmony with nature, under the guidance of our Chef Rene van der Weijden. What you eat is determined by what the moment and the earth have to offer. Every flavor is carefully crafted, every vegetable cherished, with a deep attention to techniques like fermentation and pickling. This way, we bring out the best of the seasons and prevent waste.

At Hemel & Aarde, we serve our 6-course menu in December. It is also possible to order the entire menu vegetarian.

## **DECEMBER MENU**

KINGFISH | Habanada | cilantro | jasmine

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**CABBAGE** | Dry-cured pork belly | milk curd | seaweed

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TURBOT | Cockles | coffee ponzu | nutmeg

Supplement Autumn truffle €15,-

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**SWEETBREAD |** Celeriac | pepper berry | sansho

И

**VENISON |** Red cabbage | Walnut | Tonka bean

**BUCKWHEAT TEMPEH |** Pepper | maitake | Nasturtium

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SAFFRON & GRANNY SMITH | Buttermilk | rhubarb root

6 courses - €125 Vegetarian 6 courses - €125

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Extra cheese dessert - supplement €17

VACHERIN MONT D'OR | Quince | pine nuts

or

 $\textit{Extra dessert - supplement} \ \& 15$  **BLACK BANANA PECAN PIE |** Black banana | pecan | olive | brown butter

## **DECEMBER MENU**

## **VEGETARIAN**

CELERIAC | Lovage | yuzu | ginger

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CABBAGE | Dutch seaweed | milk curd

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**LEEK** | BBQ | angelica | condiments

Supplement autumn ttruffel €15,-

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RED BEET | Yeast | shiso | smoked almond

И

BUCKWHEAT TEMPEH | Pepper | maitake | nasturium

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SAFFRON & GRANNY SMITH | Butter milk | Rhubarb root

И

PUMPKIN | Cru de cacao | butterscotch | sea buckthorn

6 courses - €125

M

Extra cheese dessert - supplement €17

VACHERIN MONT D'OR | Quince | pine nuts

or

Extra dessert - supplement €15 **BLACK BANANA PECAN PIE |** Black banana | pecan | olive | brown butter

## **HEMEL & AARDE**

When the evening grows still and the last flavors softly fade, winter lingers with you a little longer.

Not as cold, but as a slow, warm breath that silently preserves something.

Because winter is never stagnant for us.

It is the time when flavors deepen, When jars in the cellar gently change, Where miso darkens and vinegars find their softness.

It is the season when the garden rests, But never ceases to speak.