



Our kitchen works in harmony with nature under the guidance of our Chef Rene van der Weijden. What ends up on your plate is determined by what the moment and the earth have to offer. Every flavour is carefully considered, every vegetable cherished, with a deep attention to techniques such as fermentation and preserving. This allows us to get the best out of the seasons and prevent waste.

At Hemel & Aarde, you can choose from three menus.

HEAVENS. Our most luxurious menu, offering the best of our vision.

EARTH. A vegetarian adventure, focusing on the full richness of vegetables.

HEAVEN & EARTH. The best of the moment, with a subtle touch of meat or fish, applying the 80/20 rule.

Each menu can be expanded with an extra cheese dish or dessert.

HEAVENS MENU

KINGFISH | Habanada | coriander | jasmine

ℳ

CABBAGE | Bacon | milk curd | seaweed

ℳ

LEEK | BBQ | angelica | condiments

ℳ

TURBOT | Cockles | coffee ponzu | nutmeg

Supplement truffle supplement €15,-

ℳ

SWEETBREAD | Dutch shrimp | passionfruit | sherry

ℳ

ROE DEER | Red cabbage | walnut | tonkabean

or

BUCKWEAT TEMPEH | pepper | maitake | nasturtium

ℳ

SAFFRON & GRANNY SMITH | Buttermilk | rhubarb root

7 courses - €135

Vegetarian 7 courses - €125

ℳ

Extra cheese dessert - supplement €17

VACHERIN MONT D'OR | Quince | pine nut

or

Extra dessert - supplement €15

BLACK BANANA PECAN PIE | pecan nutt | olive| brown butter

HEAVEN & EARTH

KINGFISH | Habanada | coriander | jasmine

ℳ

CABBAGE | Bacon | milk curd | seaweed

ℳ

LEEK | BBQ | angelica | condiments

ℳ

Only with 6 courses

DUTCH GRAINS | Beef heart | Marigold egg | white asparagus

Supplement truffle supplement €15,-

ℳ

ROE DEER | Red cabbage | walnut | tonkabean

or

BUCKWEAT TEMPEH | pepper | maitake | nasturtium

ℳ

SAFFRON & GRANNY SMITH | Buttermilk | rhubarb root

5 courses - €95

6 courses - €110

ℳ

Extra cheese dessert - supplement €17

VACHERIN MONT D'OR | Quince | pine nut

or

Extra dessert - supplement €15

BLACK BANANA PECAN PIE | pecan | olive | brown butter

EARTH

CELERIAC | Lovage | yuzu | ginger

₩

CABBAGE | milk curd | seaweed

₩

LEEK | BBQ | angelica | condiments

₩

Only with 6 courses

DUTCH GRAINS | Marigold egg | white asparagus | chervil

Supplement truffle supplement €15,-

₩

BUCKWHEAT TEMPEH | pepper | maitake | nasturtium

₩

SAFFRON GRANNY SMITH | Buttermilk | rhubarb root

5 courses - €90

6 courses - €105

₩

Extra cheese dessert - supplement €17

VACHERIN MONT D'OR | Quince | pine nut

or

Extra dessert - supplement €15

BLACK BANANA PECAN PIE | pecan | olive | brown butter