

FALL MENU

KINGFISH

Amazake, gooseberry, radish, berry branch

⌘

OYSTER & CABBAGE

Royale Cabanon, oxtail broth, alga, seaweed

⌘

ZUCCHINI

Sunflowerseed, black garlic, goat butter, verbena

⌘

VEAL SWEETBREAD

Corn, Mole, Black banana, sweet drops

⌘

QUAIL

Maitake, broccolishoot, lingonberry, summer seeds

or

CELERIAC

Lovage, rosemary, pepper sauce, Belper knolle

Supplement truffe €15,-

⌘

ROSEHIP

Dutch saffron, rose, yogurt, cape gooseberry

6 courses - €99

⌘

Extra cheese course - supplement €17

CHERRY & GOAT

Aurelie, almond, meadowsweet, coffee

or

Extra dessert course - supplement €15

BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter

or

Chef's signature 2021

PUMPKIN

Sea buckthorn berry, pumpkin seed, butterscotch, coffeesoy

FALL MENU

VEGETARIAN

RADISH

Amazake, gooseberry, pickled asparagus, horseradish

⌘

CABBAGE

Seaweed broth, BBQ cabbage, XO

⌘

ZUCCHINI

Sunflowerseed, black garlic, goat butter, verbena

⌘

CAULIFLOWER

Corn, mole, black banana, sweetie drops

⌘

CELERIAC

Lovage, rosemary, pepper sauce, Belper knolle

Supplement truffe €15,-

⌘

ROSEHIP

Dutch saffron, rose, yogurt, cape gooseberry

6 courses - €99

⌘

Extra cheese course - supplement €17

CHERRY & GOAT

Aurelie, almond, meadowsweet, coffee

or

Extra dessert course - supplement €15

BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter

or

Chef's signature 2021

PUMPKIN

Sea buckthorn berry, pumpkin seed, butterscotch, coffeesoy