

SPRING MENU

LUNCH

YELLOW BEET

Goat yoghurt, douglas fir, spices

⌘

With 5-course menu only

KINGFISH

Coffee ponzu, kaffir, pumpkin, sea buckthornberry

⌘

With 4 or 5 courses menu only

CABBAGE, CABBAGE, CABBAGE

Red cabbage, savoy cabbage, kale

⌘

FARM DUCK

Chicory, quince, juniper berry, koji honey

or

JERUSALEM ARTICHOKE

Gouda, mustard, yeast, garlic

⌘

RHUBARB

Cassis wood, rhubarbroot, meringue, fudge

3 courses - €54

4 courses - €67

5 courses - €79

⌘

Extra cheese course - supplement €17

VACHERIN MONT D'OR

Pear, black walnut, rosemary

or

Extra dessert course - supplement €15

BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter

SPRING MENU

VEGETARIAN LUNCH

YELLOW BEET

Goat yoghurt, douglas fir, spices



With 5-course menu only

PUMPKIN

Coffee ponzu, kaffir, sea buckthornberry



With 4 or 5 courses menu only

CABBAGE, CABBAGE, CABBAGE

Red cabbage, savoy cabbage, kale



JERUSALEM ARTICHOKE

Gouda, mustard, yeast, garlic



RHUBARB

Cassis wood, rhubarbroot, meringue, fudge

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Extra cheese course - supplement €17

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