

# SPRING MENU

## COTTAGE CHEESE

Green strawberry, green tomato, cassis wood, jalapeño

⌘

## MACKEREL

Sorrel, kohlrabi, fermented honey, mustard

⌘

*7 courses only*

## GREEN RAMESCO

Oyster, fig leaf, oxheart cabbage, walnut

*or*

## MORELS

Egg yolk, potato, coffee soy, Belper Knolle cheese

⌘

## ZUCCHINI

Black garlic, buckwheat miso, za'atar, pumpkin seed

⌘

*7 courses only*

## SWEETBREAD

Mole, black banana, raw cacao

⌘

## LAMB NECK FROM KAMPEN

Wild garlic, anchovies, turnip greens, capers

*or*

## BEETROOT

Japanese basil, blueberry, smoked almond, yeast

⌘

*Extra course - supplement*

## SELECTION OF CHEESES

3 cheeses €12 - 5 cheeses €18

⌘

## RHUBARB

Rhubarb root, angelica, wood sorrel, yogurt

5 courses - €65

7 courses - €80



# SPRING MENU

VEGETARIAN

## COTTAGE CHEESE

Green strawberry, green tomato, cassis wood, jalapeño

⌘

## ASPARAGUS

Sorrel, kohlrabi, fermented honey, mustard

⌘

*7 courses only*

## MORELS

Egg yolk, potato, coffee soy, Belper Knolle cheese

⌘

## ZUCCHINI

Black garlic, buckwheat miso, za'atar, pumpkin seed

⌘

*7 courses only*

## CAULIFLOWER

Mole, black banana, raw cacao

⌘

## BEETROOT

Japanese basil, blueberry, smoked almond, yeast

⌘

*Extra course - supplement*

## SELECTION OF CHEESES

3 cheeses €12 - 5 cheeses €18

⌘

## RHUBARB

Rhubarb root, angelica, wood sorrel, yogurt

5 courses - €65

7 courses - €80

