

A TRIBUTE TO WINTER

TROUT

Angelica, horseradish, rhubarb root, kohlrabi

⌘

5-course menu only

CELERIAC

Marrow, beef heart, black garlic, yuzu

⌘

4 or 5-course menu only

CABBAGE, CABBAGE, CABBAGE

Red cabbage, savoy cabbage, kale, chestnut miso

⌘

PHEASANT

Pumpkin, coffee soybean, sea buckthorn berry, pumpkin seed

or

BEETROOT

Shiso, smoked almond, yeast, Redlove apple

⌘

Supplement €15

VACHERIN

Vacherin Mont d'Or, black walnut, pine, syrup

⌘

QUINCE

Kombucha, chamomile, rosemary, cassis wood

3 courses - €45

4 courses - €57

5 courses - €69

#restauranthemelenaarde



A TRIBUTE TO WINTER

VEGETARIAN MENU LUNCH

WINTER RADISH

Angelica, horseradish, rhubarb root, kohlrabi

⌘

5-course menu only

CELERIAC

Maggie plant, yuzu, black garlic, amaranth

⌘

4 or 5-course menu only

CABBAGE, CABBAGE, CABBAGE

Red cabbage, savoy cabbage, kale, chestnut miso

⌘

BEETROOT

Shiso, smoked almond, yeast, Redlove apple

⌘

Supplement €15

VACHERIN

Vacherin Mont d'Or, black walnut, pine, syrup

⌘

QUINCE

Kombucha, chamomile, rosemary, cassis wood

3 courses - €45

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