

# A TRIBUTE TO WINTER

## TROUT

Angelica, horseradish, rhubarb root, kohlrabi

⌘

## CELERIAC

Marrow, beef heart, black garlic, yuzu

⌘

## CABBAGE, CABBAGE, CABBAGE

Red cabbage, savoy cabbage, kale, chestnut miso

⌘

*7-course menu only*

## TURBOT

Carrot, XO, kumquat, buckwheat

⌘

*7-course menu only*

## POTATO

Cornucopia, egg yolk, Jerusalem artichoke, Belper Knolle

*Supplement 3 gram truffle €15*

⌘

## 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

*or*

## BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butterW

5 courses - €69

7 courses - €89

#restauranthemelenaarde



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## VEGETARIAN MENU

### WINTER RADISH

Angelica, horseradish, rhubarb root, kohlrabi

⌘

### CELERIAC

Maggie plant, yuzu, black garlic, amaranth

⌘

### CABBAGE, CABBAGE, CABBAGE

Red cabbage, savoy cabbage, kale, chestnut miso

⌘

*7-course menu only*

### WINTER CARROT

Buckwheat tempeh, mushroom XO, verveine, kumquat

⌘

*7-course menu only*

### POTATO

Cornucopia, egg yolk, Jerusalem artichoke, Belper Knolle

*Supplement 3 gram truffle €15*

⌘

### BEETROOT

Shiso, smoked almond, yeast, Redlove apple

⌘

*Supplement €15*

### VACHERIN

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

⌘

### QUINCE

Kombucha, chamomile, rosemary, cassis wood

*or*

### BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butterW

5 courses - €69

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