Tasting menu

11:30 a.m. – 9:30 p.m.

Select three starters of your choice

Mackerel escabeche | toasted bread

Prawn croquette | remoulade

Salmon and North Sea crab cocktail | crispy potato

Beef carpaccio | arugula | parmesan | pine nuts | truffle mayonnaise

Venison croquette | red onion compote

Venison broth | beech mushrooms

Pickled vegetables | Parmesan foam | carrot filet American on toast

Beetroot croquette | piccalilli

Oyster mushroom soup | slightly thickened

Choice of one main course

Hare stew | hare casserole | winter garnish

Salmon fillet* | Noilly Prat sauce | 'caviar'

Poussin | pan-fried breast fillets | braised legs | morel mushroom sauce

Crispy chicken teriyaki burger | red onion | tomato | piccalilli | salad | fries

Sichuan-style aubergine | tofu | seasoned rice

Choice of one dessert

Cheese platter | a selection of five cheeses | fig compote | nut bread

Île flottante | crème anglaise | poached meringue | toasted almond | caramel

Butterscotch baba | a twist on the classic baba au rhum | vanilla ice cream

39,50 p.p.

* Despite careful inspection, small pieces of fishbone may remain in the fish.

Do you have an allergy? Please inform us!

VEGGIE