

Menu Gourmand

Appetizers

Norwegian Salmon

Egg Yolk || Horseradish || Mustard Caviar || Pomegranate
Or

Vitender Veal

Quaill Egg || Tasty Tom Tomato || Sage || Crispy Quinoa
Or

Burrata (vegetarian)

Coeur de Boeuf Tomato || Balsamic || Basil || Kalamata Olive
18,50

Entremets

Mrij Sucade

Sundried Tomato || Peas || Crispy Potato
Or

Lobster Bisque

Crayfish || Chives || Rouille

Main courses

Irish Beef

Daslook || Creamy Polenta || Baby Carrot || Spicy jus
Or

Sea Bass

Fennel || Herb Hollandaise || Samphire || Nicola Potato
Or

Orzo Abruzzo (vegetarian)

Piquillo Pepper || Egglant || Sheep Cheese || Focaccia
24,50

Selection of Fresh Cheeses

5 Different Cheeses || Cheese Bread || Condiment

Desserts

Strawberry

Mascarpone || Verbena || Milk Chocolate || Bastogne
Or

Lemon Cocktail

Limencello || White Chocolate || Yoghurt || Merengue

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Two-course: 36.50 (Starter and main course)

Three-course: 46.50 (Starter, main course, and dessert)

Four-course: 56.50 (Starter, Entremets, main course, and dessert)

Five-course: 66.50 (Starter, Entremets, main course, cheese, and dessert)

If you have any questions regarding allergens or dietary requirements, our staff will be happy to assist you!