

7 course all-in menu	140
7 course chefs menu	79
5 course chefs menu	59
3 course a la carte menu	44
selection of cheese	15
wijn pairing <i>per glass</i>	8
wijn pairing exclusive <i>on availability</i>	from 12

all-in includes pairing wines, bread, water, coffee/tea and sweets  
*menus are served per table*

## 3 course a la carte menu

### Start

dumplings filled with black beans, fried artichoke, kumquat and onion

sardines in almond milk, rillettes of mackerel, figs and mint

steak tartare, smoked egg yolk and coconut with lemongrass

### Main

potato confit in olive oil, aerated smoked paprika and samphire

cod fillet with a wonton of prawns, crème of white beans and apple

guinea fowl on beetroot, crumble of nuts and porcini gravy -

*foie gras, supplement €10*

### EXCLUSIVE

wagyu a5, grade 12, from Kagoshima, Japan - 100 gram, supplement €39

### After

72% pure cacao mousse with varieties of blackberry

raspberry bar, granita of cucumber and basil oil

cheese with homemade chutney and crackers - *supplement €5*