

'TIME CREATES CREATIVITY'

Bas van Kranen - Executive Chef

## A LA CARTE

### LIGHT & FRESH

LANGOUSTINE 39  
Tamarillo 'leche de tigre'  
with Damascus rose

DUCK LIVER 32  
North Sea crab, apple  
and green olives

STEAMED OYSTER 34  
Minerals and aromas of the sea

ATLANTIC COD & MUSSEL 30  
Bergamot lemon with lovage  
and horseradish

### RICH & FULL

TURBOT 'JUS DE TETE' 58  
Stem vegetables with salted lemon  
and nori

ATLANTIC JOHN DORY 58  
Carabinero with fermented bell pepper  
and preserved raspberry

ANJOU PIGEON 54  
Puntarelle with roasted buckwheat  
and hop flowers

FALLOW DEER 58  
Juniper bacon with goat butter  
and clementine

## MENU

### TERROIR & OCEAN

ATLANTIC COD & MUSSEL  
Bergamot lemon with lovage and horseradish

LANGOUSTINE\*  
Tamarillo 'leche de tigre' with Damascus rose

STEAMED OYSTER  
Minerals and aromas of the sea

TURBOT 'Jus de tete\*'  
Stem vegetables with salted lemon and nori

FALLOW DEER  
Juniper bacon with goat butter and clementine

DUCK LIVER  
Apple with North Sea crab and green olives

HONEYCOMB  
Fermented apricots with celeriac and Guernsey  
milk

5 courses 98  
7 courses 128\*

### SOIL & NATURE

PUMPKIN  
Vadouvan spices with crème fraiche and gnocchi

ROASTED BRUSSELS SPROUTS  
Bergamot lemon with beurre noisette and chestnut

PRESERVED BLACK TRUFFLES \*  
Alp blossom with quince and lemon thyme

STEM VEGETABLES  
Salted lemon with fermented broccoli vinaigrette

BEETROOT  
Goat's butter with cranberry and apple

HOP SHOOTS \*  
Wheat beer with roasted buckwheat and  
hen's egg

HONEYCOMB  
Fermented apricots with celeriac and Guernsey  
milk

5 courses 88  
7 courses 118\*