

EAU

FLORE

FAUNE

SEASONAL

NORWEGIAN SCALLOPS & DULSE SEAWEED

GILLARDEAU OYSTER & PLANKTON

PUMPKIN & FRESH CALAMANSI

ORGANIC SNAIL & HORSERADISH

ST. MARY'S BAY LOBSTER & KOMBU \*

VICHYSOISE & BLACK TRUFFLE \*

TERRINE FOIE & SMOKED EEL 'DASHI' \*

ANCHOVY & WILD STRAWBERRY VINEGAR

CABBAGE MILLEFEUILLE & UMEBOSHI

SWEETBREAD & TANDOORI MASALA

ARTIC COD & ASETRA CAVIAR

WINTER CELERIAC & WHITE MOLE

HARE 'ROYALE' & WILLIAMS PEAR

FRUIT DE MER & VODKA

JERUSALEM ARTICHOKE & WHITE TEA

DAMASCUS ROSE

BORD'EAU

**5 COURSES 100 euro**

**6 COURSES 120 euro**

\* Dishes not possible within 5 course menu

**WINE PAIRING 65 euro**

**WINE PAIRING 75 euro**

Select each course from  
one of our three seasons and  
create your own culinary experience.

Selection of international cheeses  
**20 euro**



**Bas van Kranen & Wouter Denessen**