

'TIME CREATES CREATIVITY'

Bas van Kranen - Executive Chef

A LA CARTE

LIGHT & FRESH

FERMENTED CARROT 28
Goat's butter, saffron
and citrus marigold

LANGOUSTINE 36
Indian spices and pumpkin 'tortellini'

DUCK LIVER 32
North Sea crab, apple and green olives

SCALLOPS 30
Thai shrimp consommé,
sesame and yuzu

LOBSTER 36
Mara des bois strawberries with tomato
and verbena

ASETRA CAVIAR (20 GRAM) 85
Wagyu tartar, parsley and horseradish

BURRATA 50
Winter truffle, Williams pear, brandy
and hazelnut

RICH & FULL

TURBOT 54
Celeriac, hazelnut and wild mushroom

SOLE 56
Royale Cabanon oyster with cucumber,
plankton and lime

ANJOU PIGEON 54
Chicory, blue Muscat grape and walnut

TOURNEDOS ROSSINI 66
Duck liver with artichoke, black truffle
and Madeira

VENISON 58
Charcoal beet, red bilberry, Charolais
and apple

MENU

TERROIR & OCEAN

FERMENTED CARROT
Goat's butter, saffron and citrus marigold

LOBSTER
Mara des bois strawberries with tomato and verbena

ROYALE CABANON OYSTER *
Plankton, cucumber and lime

TURBOT
Celeriac, hazelnut and wild mushroom

WILD DUCK
Chicory, blue muscat grape and walnut

DUCK LIVER **
North Sea crab, apple and green olives

DAMASCUS ROSE
Lychee with red beet, goat's cheese and olive oil

5 courses 88
6 courses 108*
7 courses 128**

SOIL & NATURE

FERMENTED CARROT
Goat's butter, saffron and citrus marigold

BURRATA *
Winter truffle with Williams pear, brandy and
hazelnut

CHARCOAL BEET
Charolais with red berry, sage and apple

YOUNG LEEK
Potato, horseradish and parsley

CABBAGE
Comté, umeboshi and beurre noisette

CELERIAC **
Green olives, salted lemon and almonds

DAMASCUS ROSE
Lychee with red beet, goat's cheese and olive oil

5 courses 88
6 courses 108*
7 courses 128**