

FAUNE

VEGETABLES OF THE MOMENT
Bergamot with parsley and
fermented butter

GROUSE *
White beets with currant, liver paté
and sage oil

PARTRIDGE **
Sunflower-roots with black pudding
chawanmushi and chamomile

VENISON
Red cabbage with sea weed, razor
clams and blueberry

ROSE
Lychee with raspberry, red beets
and wild rose

EAU

NORTH SEA CRAB *
Scallops with Asetra caviar,
roasted nori and lemon

MONKFISH **
'Satsuma' ponzu with carrot
and coriander seed

NORTHSEA 'XO'
Red mullet and langoustines
with wild strawberry and
romesco sauce

FLORE

PUMPKIN *
Sea buckthorn berry with turnip,
salted lemon and marigolds

MAITAKES **
Roasted and glazed with wintertruffle,
jerusalem artichoke and 'fingerlimes'

WINTER CELERIAC
French masala with roasted onion

BORD'EAU

5 dishes 85 euro

4 dishes 70 euro

3 dishes 60 euro

4 dishes exludes the dishes
with *

3 dishes exludes the dishes
with * / **

Dutch Cheeses 20 euro

Bas van Kranen & Wouter Denessen

