

FLORE

VEGETABLES OF THE MOMENT
Bergamot with dill and beurre blanc

CARROT
Millefeuille 'lacto fermentation' with
marigold and anise seed

EGGPLANT **
Blueberry with Dutch wasabi

FIRST LEEKS
Buttermilk with truffle, horseradish and
lion's mane mushroom

DUTCH CHEESES *
Classic garniture with brioche bread and
confitures

SANTA ROSA PLUM
Roasted buckwheat with coffee and
mezcal

EAU

OYSTER
Sea vegetables with oyster beurre
blanc and gooseberry

COOLED TROUT **
Dashi with white tea and rose

NORTH SEA 'XO'
Red mullet and octopus with bell
pepper and wild strawberry

FAUNE

FOIE GRAS
North sea crab with fermented
nectarines and cantharel mushroom

SLOW ESCARGOT **
Goat cheese mousseline with lovage

PIGEON
Steamed zucchini with oregano and
cherries and juniper bacon

BORD'EAU

6 courses 100 euro

Wine selection 60 euro

5 courses 85 euro

Wine selection 50 euro

4 courses 70 euro

Wine selection 40 euro

4 courses is a selection without
* / **

5 courses is a selection without *

Bas van Kranen & Wouter Denessen

