

# CHEF'S MENU

## 4/5\* GANGEN

60/70

Biet – waterkers – amandel – rode peper

Pulpo – rabarber – wilde spinazie – rucola

Lam – munt – Roseval aardappel – witte asperges

Kaas van Kaasfort – notenbrood – amandelen\*

Maisbrood – ahorn siroop – vanille – Laphroaig 10 whisky

## 4/5\* GANGEN VEGETARISCH

60/70

Biet – waterkers – amandel – rode peper

Knolselderij – walnoot – venkel – roze peper

Spitskool – rabarber – rode ui – sumak

Kaas van Kaasfort – notenbrood – amandelen\*

Maisbrood – ahorn siroop – vanille – Laphroaig 10 whisky

## WIJNARRANGEMENT

45/55

Ontdek een heerlijke selectie aan wijnen, zorgvuldig samengesteld door onze sommelier. Elke wijn is gekozen om de smaken van onze gerechten perfect aan te vullen en te versterken.

# A LA CARTE

## VOORGERECHTEN

Knolselderij – walnoot – venkel – roze peper 14

Aubergine – cashewnoten – cèpes – granaatappel 16

Steak tataki – sjalot – tomaat – ei 19

Zalm – witte kool – aji peper – citroen 18

## HOOFDGERECHTEN

Poussin – tomatillo – wilde knoflook – limoen 29

Lam – munt – Roseval aardappel – witte asperges 32

Zeeduivel – witte bonen – saffraan beurre blanc – paprika 29

Spitskool – rabarber – rode ui – sumak 22

## OM TE DELEN

Zeebaars – beurre blanc – citroen 65

Côte de Boeuf – merg – chipotle – per 100g 12

## BIJGERECHTEN

Asperges – vadouvan – Parmezaan 9

Bospeen – sinaasappel – gember – speculaas 8

Bimi – wilde spinazie – prei 9

Salade uit de eigen kweektuin 8

Friet – chipotlemayonaise 7

## DESSERTS

Maisbrood – ahorn siroop – vanille – Laphroaig 10 whisky 14

Citroen – tijm – honing – witte chocolade 14

Chocolade – dulce de leche – oreo – cookie 15

Kaas van Kaasfort – notenbrood – amandelen 17

# CHEF'S MENU

## 4/5\* COURSES

60/70

Beetroot – watercress – almond – red pepper

Pulpo – rhubarb – wild spinach – arugula

Lamb – mint – Roseval potato – white asparagus

Cheese from Kaasfort – nut bread – almonds\*

Cornbread – maple syrup – vanilla – Laphroaig 10 whisky

## 4/5\* COURSES VEGETERIAN

60/70

Beetroot – watercress – almond – red pepper

Celeriac – walnut – fennel – pink pepper

Pointed cabbage – rhubarb – red onion – sumac

Cheese from Kaasfort – nut bread – almonds\*

Cornbread – maple syrup – vanilla – Laphroaig 10 whisky

## WINE PAIRING

45/55

Discover a delightful selection of wines, carefully curated by our sommelier.

Each wine has been thoughtfully chosen to perfectly complement and elevate the flavors of our dishes.

# A LA CARTE

## STARTERS

Celeriac – walnut – fennel – pink pepper

14

Aubergine – cashew nuts – cèpes – pomegranate

16

Steak tataki – shallot – tomato – egg

19

Salmon – white cabbage – aji pepper – lemon

18

## MAINS

Poussin – tomatillo – wild garlic – lime

29

Lamb – mint – Roseval potato – white asparagus

32

Monkfish – white beans – saffron beurre blanc – bell pepper

29

Pointed cabbage – rhubarb – red onion – sumac

22

## TO SHARE

Sea bass – beurre blanc – lemon

65

Cote de boeuf – marrow – chipotle – per 100g

12

## SIDES

Asparagus – vadouvan – Parmesan

9

Carrot – orange – ginger – gingerbread

8

Bimi – wild spinach – leek

9

Salad from our greenhouse

8

Fries – chipotle mayonnaise

7

## DESSERTS

Cornbread – maple syrup – vanilla – Laphroaig 10 whisky

14

Lemon – thyme – honey – white chocolate

14

Chocolate – dulce de leche – oreo – cookie

15

Cheese from Kaasfort – nut bread – almonds

17