

# CHEF'S MENU

## 4/5\* GANGEN

60/70

Biet – waterkers – amandel – rode peper

Pulpo – rabarber – wilde spinazie – rucola

Ribeye – agria-aardappel – rozemarijn – jus

Kaas van Kaasfort – vijgenbrood – amandelen\*

Citroen – tijm – honing – witte chocolade

## 4/5\* GANGEN VEGETARISCH

60/70

Biet – waterkers – amandel – rode peper

Knolselderij – walnoot – venkel – roze peper

Spitskool – rabarber – rode ui – sumak

Kaas van Kaasfort – vijgenbrood – amandelen\*

Citroen – tijm – honing – witte chocolade

## 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 – citroen 18

## HOOFDGERECHTEN

Poussin – tomatillo – wilde knoflook – limoen 29

Ribeye – agria-aardappel – rozemarijn – jus 35

Zeeduivel – mungbonen – 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 – Parmezaanse kaas 9

Bospeen – sinaasappel – gember – speculaas 8

Bimi – wilde spinazie – prei 9

Salade uit de eigen kweektuin 8

Friet – chipotlemayonaise 7

## DESSERT

Maisbrood – maple siroop – vanille – Laphroaig 10 whisky 14

Citroen – tijm – honing – witte chocolade 14

Chocolade – dulce de leche – oreo – banaan 15

Kaas van Kaasfort – vijgenbrood – amandelen\* 17

# CHEF'S MENU

## 4/5\* COURSES

60/70

Beetroot – watercress – almond – red pepper

Pulpo – rhubarb – wild spinach – arugula

Ribeye – agria potato – rosemary – jus

Cheese from Kaasfort – fig bread – almonds\*

Lemon – thyme – honey – white chocolate

## 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 – fig bread – almonds\*

Lemon – thyme – honey – white chocolate

## 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 – lemon

18

## MAINS

Poussin – tomatillo – wild garlic – lime

29

Ribeye – agria potato – rosemary – jus

35

Monkfish – mung beans – 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 cheese

9

Carrot – orange – ginger – gingerbread

8

Bimi – wild spinach – leek

9

Salad from our greenhouse

8

Fries – chipotle mayonnaise

7

## DESSERT

Cornbread – maple syrup – vanilla – Laphroaig 10 whisky

14

Lemon – thyme – honey – white chocolate

14

Chocolate – dulce de leche – oreo – banana

15

Cheese from Kaasfort – fig bread – almonds

17