

CHEF'S MENU

4/5* GANGEN

60/70

Courgette – quinoa – zwarte knoflook – citroen

Pijlinktvis – lardo – doperwten – zuurdesem

Flat iron – asperge – mais – ras el hanout

Kaas van Kaasfort – notenbrood – amandelen*

Kokos – kiwi – limoen

4/5* GANGEN VEGETARISCH

60/70

Courgette – quinoa – zwarte knoflook – citroen

Wortel – amandel – kumquat– dille

Knolselderij – spinazie – lavas – zomertruffel

Kaas van Kaasfort – notenbrood – amandelen*

Kokos – kiwi – limoen

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

Meloen – feta – walnoot – munt 14

Steak tataki – artisjok – salsa verde – ei 18

Hamachi – aquachile – aardbei – mais 19

Wortel – amandel – kumquat– dille 16

HOOFDGERECHTEN

Flat iron – asperge – mais – ras el hanout 35

Rogvleugel – waterkers – antiboise – tuinboon 26

Knolselderij – spinazie – lavas – zomertruffel 23

Poussin – tomatillo – andijvie – limoen 29

OM TE DELEN

Zeebaars – champagne beurre blanc – citroen 65

Côte de boeuf – merg – chipotle – per 100g 13

BIJGERECHTEN

Snijboon – salsa verde – amarant 9

Botersla – tomatensalsa – citroen – peterselie 8

Friet – chipotle mayonaise 7

Prei – kappertjes – bieslook – zonnebloempit 9

Bospeen – sinaasappel – gember – speculaas 9

DESSERTS

Kokos – kiwi – limoen 14

Eton mess – abrikozen – pistache 14

Chocolade – dulce de leche – oreo – cookie 15

Kaas van Kaasfort – notenbrood – amandelen 17

CHEF'S MENU

4/5* COURSES

60/70

Zucchini – quinoa – black garlic – lemon

Cuttlefish – lardo – peas – sourdough

Flat iron – asparagus – corn – ras el hanout

Cheese from Kaasfort – nut bread – almonds*

Coconut – kiwi – lime

4/5* COURSES VEGETERIAN

60/70

Zucchini – quinoa – black garlic – lemon

Carrot – almond – kumquat – dill

Celeriac – spinach – lovage – summer truffle

Cheese from Kaasfort – nut bread – almonds*

Coconut – kiwi – lime

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

Melon – feta – walnut – mint

14

Steak tataki – artichoke – salsa verde – egg

18

Hamachi – quachile – strawberry – corn

19

Carrot – almond – kumquat – dill

16

MAINS

Flat iron – asparagus – corn – ras el hanout

35

Skate wing – watercress – antiboise – broad bean

26

Celeriac – spinach – lovage – summer truffle

23

Poussin – tomatillo – endive – lime

29

TO SHARE

Sea bass – champagne beurre blanc – lemon

65

Côte de boeuf – marrow – chipotle – per 100g

13

SIDES

String bean – salsa verde – amaranth

9

Butter lettuce – tomato salsa – lemon – parsley

8

Fries – chipotle mayonnaise

7

Leek – capers – chives – sunflower seed

9

Baby carrot – orange – ginger – speculaas

9

DESSERTS

Coconut – kiwi – lime

14

Eton mess – apricots – pistachio

14

Chocolate – dulce de leche – oreo – cookie

15

Cheese from Kaasfort – nut bread – almonds

17