

CHEF'S MENU

4/5* GANGEN

60/70

Doperwten – paprika – zuurdesem – dille

Inktvis – koolrabi – rabarber – tomaat – kappertjes

Lam – asperges – aubergine – madeira

Kaas van Kaasfort – notenbrood – kweeper – amandelen*

Granny Smith – marsala – kaneel – vanille ijs

4/5* GANGEN VEGETARISCH

60/70

Doperwten – paprika – zuurdesem – dille

Biet – karnemelk – aardbei – dragon

Spitskool – witte bonen – beurre noisette – crispy chili

Kaas van Kaasfort – notenbrood – kweeper – amandelen*

Granny Smith – marsala – kaneel – vanille ijs

WIJNARRANGEMENT

45/55

Ontdek een 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

Bloemkool – venkel – romesco – amandel

13

Entrecôte – radijs – tomaat – togarashi

18

Biet – karnemelk – aardbei – dragon

14

Tonijn – passievrucht – hangop – chili

18

HOOFDGERECHTEN

Spitskool – witte bonen – beurre noisette – crispy chili

22

Heilbot – artisjok – doperwten – daslook

28

Black Angus steak – courgette – chimichurri – Port

28

Poussin – prei – linzen – aji amarillo

26

OM TE DELEN

Zeebaars – champagne beurre blanc – citroen

60

Côte de boeuf – merg – chipotle – per 100gr

13

Tomahawk – salsa – jus - merg – per 100gr

14

BIJGERECHTEN

Asperge – tartaar saus – za'atar

12

Aubergine – harissa – pistache

9

Paprika – feta – beurre noisette – dille

9

Romaine sla – venkel – salsa verde – boekweit

9

Friet – chipotle mayonaise

6

DESSERTS

Granny Smith – marsala – kaneel – vanille ijs

14

Banaan – chocolade – bourbon – miso

14

Kaas van Kaasfort – notenbrood – kweeper – amandelen

18

CHEF'S MENU

4/5* COURSES

60/70

Green peas – bell pepper – sourdough – dill

Squid – kohlrabi – rhubarb – tomato – capers

Lamb – asparagus – eggplant – madeira

Cheese from Kaasfort – nut bread – quince – almonds*

Granny Smith – marsala – cinnamon – vanilla ice cream

4/5* COURSES VEGETARIAN

60/70

Green peas – bell pepper – sourdough – dill

Beetroot – buttermilk – strawberry – tarragon

Pointed cabbage – white beans – beurre noisette – crispy chilli

Cheese from Kaasfort – nut bread – quince – almonds*

Granny Smith – marsala – cinnamon – vanilla ice cream

WINE PAIRING

45/55

Discover a 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

Cauliflower – fennel – romesco – almond 13

Entrecôte – radish – tomato – togarashi 18

Beetroot – buttermilk – strawberry – tarragon 14

Tuna – passion fruit – strained yogurt – chili 18

MAINS

Pointed cabbage – white beans – beurre noisette – crispy chili 22

Halibut – artichoke – green peas – wild garlic 28

Black Angus steak – zucchini – chimichurri – Port 28

Poussin – leek – lentils – aji amarillo 26

TO SHARE

Sea bass – champagne beurre blanc – lemon 60

Côte de boeuf – bone marrow – chipotle – per 100g 13

Tomahawk – salsa – jus – bone marrow – per 100g 14

SIDES

Asparagus – tartare sauce – za'atar 12

Eggplant – harissa – pistachio 9

Bell pepper – feta – beurre noisette – dill 9

Romaine lettuce – fennel – salsa verde – buckwheat 9

Fries – chipotle mayonnaise 6

DESSERTS

Granny Smith – marsala – cinnamon – vanilla ice cream 14

Banana – chocolate – bourbon – miso 14

Cheese from Kaasfort – nut bread – quince – almonds 18