

# CHEF'S MENU

## 4/5\* GANGEN

60/70

Schorseneren – waterkers – pruim – Blu di Tonka

Pijlinktvis – rucola – komkommer – zuurdesem

Fazant – polenta – spruit – gevogelte jus

Kaas van Kaasfort – notenbrood – kweeper – amandelen\*

S'mores – marshmallow – chocolade – specerijen

## 4/5\* GANGEN VEGETARISCH

60/70

Schorseneren – waterkers – pruim – Blu di Tonka

Paddenstoelen – courgette – tofu – kastanje bisque

Topinamboer – bloemkool – truffel – grapefruit

Kaas van Kaasfort – notenbrood – kweeper – amandelen\*

S'mores – marshmallow – chocolade – specerijen

## 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

Koolrabi – duindoornbessen – avocado – gerookte amandelen 14

Steak tataki – bundelzwam – eidooier – sjalot 18

Paddenstoelen – courgette – tofu – kastanje bisque 15

Zalm – groene kool – sperziebonen – mierikswortel 19

## HOOFDGERECHTEN

Topinamboer – bloemkool – truffel – grapefruit 24

Snoekbaars – snijbiet – ras el hanout – langoustine bisque 26

Entrecote – bospeen – jus – salsa 32

Fazant – polenta – spruit – gevogelte jus 29

## OM TE DELEN

Zeebaars – champagne beurre blanc – citroen 65

Côte de boeuf – merg – chipotle – per 100 gr 14

Tomahawk – salsa – jus - merg ..

## BIJGERECHTEN

Bospeen – sinaasappel – speculaas 9

Prei – beurre noisette – kappertjes 9

Andijvie – hangop – pistache 7

Kropsla – tomaat – citroen – peterselie 8

Friet – chipotle mayonaise 7

## DESSERTS

Profiterole – stoofpeer – koffie karamel – mascarpone 14

S'mores – marshmallow – chocolade – specerijen 14

Kaas van Kaasfort – notenbrood – kweeper – amandelen 17

# CHEF’S MENU

4/5\* COURSES60/70

- Salsify – watercress – plum – Blu di Tonka
- Squid – arugula – cucumber – sourdough
- Pheasant – polenta – Brussels sprout – poultry jus
- Cheese from Kaasfort – nut bread – quince – almonds\*
- S’mores – marshmallow – chocolate – spices

4/5\* COURSES VEGETARIAN60/70

- Salsify – watercress – plum – Blu di Tonka
- Mushrooms – zucchini – tofu – chestnut bisque
- Jerusalem artichoke – cauliflower – truffle – grapefruit
- Cheese from Kaasfort – nut bread – quince – almonds\*
- S’mores – marshmallow – chocolate – spices

WINE PAIRING45/55

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.

Allergies or dietary needs? Scan the QR code on the back of the menu and let us know!

# A LA CARTE

STARTERS

- Kohlrabi – sea buckthorn – avocado – smoked almonds14
- Steak tataki – enoki mushrooms – egg yolk – shallot18
- Mushrooms – zucchini – tofu – chestnut bisque15
- Salmon – kale – green beans – horseradish19

MAINS

- Jerusalem artichoke – cauliflower – truffle – grapefruit24
- Zander – chard – ras el hanout – langoustine bisque26
- Entrecôte – carrot – jus – salsa32
- Pheasant – polenta – Brussels sprout – poultry jus29

TO SHARE

- Sea bass – champagne beurre blanc – lemon65
- Côte de boeuf – bone marrow – chipotle – per 100 g14
- Tomahawk – salsa – jus – bone marrow..

SIDES

- Carrot – orange – speculaas9
- Leek – beurre noisette – capers9
- Endive – strained yogurt – pistachio7
- Lettuce – tomato – lemon – parsley8
- Fries – chipotle mayonnaise7

DESSERTS

- Profiterole – stewed pear – coffee caramel – mascarpone14
- S’mores – marshmallow – chocolate – spices14
- Cheese from Kaasfort – nut bread – quince – almonds17