

7 courses chef's tasting menu*
(includes homemade bread and appetizers)

Cream, sea and smoke: Flan of smoked sprout, Amsterdam onion and herring roe

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Sweet, sour and la bamba: Ceviche of mussels, sweet potato and homemade tostada

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Crispy Bass, toasty tomato: Pan fried sea bass, crab roe, smoked tomatoes

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Hot and beefy: Beef stew, porcini and pumpkin gnocchi

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Lamblicious: Roasted lamb filet, marrow fat pea cream, pistachio and spinach

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Selection of cheeses

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Such a tart: Chocolate parfait, plum tart and green bean cocktail

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5 courses 65,00 euros – accompanying wines 37,50 euros

6 courses 72,50 euros – accompanying wines 45,00 euros

7 courses 80,00 euros – accompanying wines 50,00 euros