

SPRING MENU

YELLOW BEET

Goat yoghurt, douglas fir, spices



KINGFISH

Coffee ponzu, kaffir, pumpkin, sea buckthornberry



CABBAGE, CABBAGE, CABBAGE

Red cabbage, savoy cabbage, kale



With 6-course menu only

MOREL

Goulash, potato, buckwheat, wild garlic



FARM DUCK

Chicory, quince, juniper berry, koji honey

or

JERUSALEM ARTICHOKE

Gouda, mustard, yeast, garlic



RHUBARB

Cassis wood, rhubarbroot, meringue, fudge

5 courses - €85

6 courses - €99



Extra cheese course - supplement €17

VACHERIN MONT D'OR

Pear, black walnut, rosemary

or

Extra dessert course - supplement €15

BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter

SPRING MENU

VEGETARIAN

YELLOW BEET

Goat yoghurt, douglas fir, spices



PUMPKIN

Coffee ponzu, kaffir, sea buckthornberry



CABBAGE, CABBAGE, CABBAGE

Red cabbage, savoy cabbage, kale



With 6-course menu only

MOREL

Goulash, potato, buckwheat, wild garlic



JERUSALEM ARTICHOKE

Gouda, mustard, yeast, garlic



RHUBARB

Cassis wood, rhubarbroot, meringue, fudge

5 courses - €85

6 courses - €99



Extra cheese course - supplement €17

VACHERIN MONT D'OR

Pear, black walnut, rosemary

or

Extra dessert course - supplement €15

BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter