

# SPRING MENU

## LUNCH

### PEAS

Green gazpacho, barbeque, lemon balm, berry branch



*With 5-course menu only*

### HALIBUT

Kohlrabi, shiso, horseradish, juniper, sorrel



*With 4 or 5 courses menu only*

### CABBAGE, CABBAGE, CABBAGE

Red cabbage, savoy cabbage, kale



### LAMB

Eggplant, nasturtium, tomato, anchovy

*or*

### JERUSALEM ARTICHOKE

Gouda, mustard, yeast, garlic



### RHUBARB

Cassis wood, rhubarbroot, meringue, fudge

3 courses - €54

4 courses - €67

5 courses - €79



*Extra cheese course - supplement €17*

### ÉPOISSES

Pear, black walnut, rosemary

*or*

*Extra dessert course - supplement €15*

### BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter

# SPRING MENU

## VEGETARIAN LUNCH

### PEAS

Green gazpacho, barbeque, lemon balm, berry branch



*With 5-course menu only*

### KOHLRABI

Shiso, horseradish, juniper, sorrel



*With 4 or 5 courses menu only*

### CABBAGE, CABBAGE, CABBAGE

Red cabbage, savoy cabbage, kale



### JERUSALEM ARTICHOKE

Gouda, mustard, yeast, garlic



### RHUBARB

Cassis wood, rhubarbroot, meringue, fudge

3 courses - €54

4 courses - €67

5 courses - €79



*Extra cheese course - supplement €17*

### ÉPOISSES

Pear, black walnut, rosemary

*or*

*Extra dessert course - supplement €15*

### BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter