

A TRIBUTE TO FALL

KINGFISH

Corn miso, jalapeño, keffir, celery, black currant wood

⌘

BEETROOT

Dry-aged, fig leaf, elderflower, smoked almond

⌘

7-course menu only

CABBAGE & OYSTER

BBQ, oyster, cabbage, buckwheat, alga

⌘

7-course menu only

JERUSALEM ARTICHOKE

Dutch shrimp, lovage, Belper Knolle cheese, sunflower seed

or

CEPS

Capers, sage, coffee soy, anise, chestnut

⌘

LEEK

Black garlic, yeast, wild garlic caper, sourdough miso

⌘

WILD DUCK

Mirabelle, salsify, juniper berry, black currant wood

or

CAULIFLOWER

BBQ, peanut, Vadouvan, pickle, mustard, rhubarb root

⌘

Supplement €15

VACHERIN

Vacherin Mont d'Or, black walnut, pine, syrup

⌘

PUMPKIN

Sea buckthorn, coffee soy, pumpkin seed, brown butter

or

REDLOVE

Redlove apple, shiso, yogurt, kombucha

5 courses - €69

7 courses - €85

[#restauranthemelenaarde](https://www.instagram.com/restauranthemelenaarde)



A TRIBUTE TO FALL

VEGETARIAN MENU

CELERIAC

Corn miso, jalapeño, celery, puffed amaranth, kefir

⌘

BEETROOT

Dry-aged, fig leaf, elderflower, smoked almond

⌘

7-course menu only

CABBAGE & PLANKTON

BBQ, plankton, cabbage, buckwheat

⌘

7-course menu only

CEPS

Capers, sage, coffee soy, anise, chestnut

⌘

LEEK

Black garlic, yeast, wild garlic caper, sourdough miso

⌘

CAULIFLOWER

BBQ, peanut, Vadouvan, pickle, mustard, rhubarb root

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Supplement €15

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