

Chef's Menu

North Sea crab | pumpkin | apple | basil

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Halibut | mushroom | Belgian endive | smoked eel*

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Scottish salmon | lobster | salsify | dill**

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Guinea fowl | Jerusalem artichoke | shiitake | tarragon

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Dark chocolate | pistachio | blood orange | honey

Meat dishes can always be replaced with fish.

3-course 65 | wine pairing 28

* 4-services 80 | wine pairing 37

** 5-course 90 | wine pairing 46

Cheese instead of dessert supplement | 6

Cheese as an extra course | 18

The chef's menu is served per table only.

Would you like to eat à la carte? Please choose a maximum of four different dishes per course.

A supplement may be charged for each adaptation.