

MENU

Kaviaar	Bloemkool, anijs, pompoenpit, snijboon <i>supplement kaviaar +10 gram € 25. +20 gram € 45.</i>
<i>Kaviaar signature</i>	Of Holstein rund, langoustine 'Guilvinec', tartaar, broodkorstjus + € 55. p.p.
Pétoncles	'Erquy', truffel, kervel, laurier
Langoustine	'Guilvinec', Puy linzen, pijlinktvis, kokosnoot, cacao boon, honingtomaat
Scheermes	Cappuccino, mungboon, topinamboer, lavas
Risotto	'Acquerello', oester 'Irish Mór', citroen, basilicum
Lamsfilet	'Alexander Calder', Piquillo peper, venkel, Cevenne ui, fenegriek
Boeddha vinger	Mascarpone, Bambú, hazelnoot, sinaasappel
Dame Blanche	Koffieboon, Victoria ananas, gember, kardemom, Ocoa chocolade, Bourbon vanille <i>5-gangen €190. / 8-gangen €285. Wijzigingen in het menu kunnen een meerprijs geven.</i>

MENU

Caviar	Cauliflower, anise, pumpkin seeds, string bean <i>supplement caviar +10 gram € 25. +20 gram € 45.</i>
<i>Kaviaar signature</i>	Or Holstein beef, langoustine 'Guilvinec', tartar, bread crust gravy + € 55. p.p.
Queen scallops	'Erquy', truffle, chervil, bay leaf
Langoustine	'Guilvinec', Puy lentils, squid, coconut, cocoa bean, honey tomato
Razor shell	Cappuccino, mungbeans, Jerusalem artichoke, lovage
Risotto	'Acquerello', oyster 'Irish Mór', lemon, basil
Lamb fillet	'Alexander Calder', Piquillo pepper, fennel, Cevenne onion, fenugreek
Boeddha vinger	Mascarpone, Bambú, hazelnut, orange
Dame Blanche	Coffeebean, Victoria pineapple, ginger, cardamom, Ocoa chocolate, Bourbon vanilla <i>5-courses €190. / 8-courses €285. Changes in the menu may lead to additional prices.</i>