

MENU PRESTIGE

taggian olive . yogurt . pecan
bluefin tuna . dashi . sea urchin cream . coconut . coriander
tomato . burrata . basil

CRAB LANGOUSTINE

curry . string bean . citrus . pear
supplement 10 gr. caviar 30,-

GOOSE LIVER

duck rilette . mango . gewürztraminer . pepper yoghurt

LOBSTER

green asparagus . basil . onion

HADDOCK ⁽⁷⁾

shells . fennel . lime

DRY AGED MRIJ - BEEF

chicory . chorizo . spring onion

ASSORTMENT OF CHEESE ⁽⁸⁾

bread . compote

GREEN APPLE ⁽⁷⁾

orange . tonka bean . jasmine . szechuan

PASSION

white chocolate . vanilla . tarragon

5 -course	95,-	wine, water en coffee	160,-
7- course	115,-	wine, water en coffee	190,-
8 -course	125,-	wine, water en coffee	205,-

MENU FLORE

taggian olive . yogurt . pecan
artichoke . brioche . allspice
tomato . burrata . basil

ARTICHOKE

avocado . jalapeño . goat cheese

YOUNG VEGETABLES ⁽⁷⁾

lettuce . citrus . verbena

GREEN ASPARGUS

poached egg . basil . cevenne onion

POTATO RAVIOLI

parmesan . parsley . truffle

CHICORY

spinach . puff pastry . herb salad

ASSORTMENT OF CHEESE ⁽⁸⁾

bread . compote

GREEN APPLE ⁽⁷⁾

orange . tonka bean . jasmine . szechuan

PASSION

white chocolate . vanilla . tarragon

5-course menu	80,-	incl. wine, water and coffee	145,-
7-course menu	100,-	incl. wine, water and coffee	175,-
8-course menu	110,-	incl. wine, water and coffee	190,-