

CHEF'S MENU

Appetizer

- Pulled pork with cornichons cooked on the bbq melting liver, sweet and sour French bean and a steamed bun
- Pickled pike-perch lacquered with apple syrup with samphire, pearl onion, herring caviar, celeriac ointment and little balls of eel
- Candied land keeper with asparagus, Opperdoezer potato salad, crispy henne yolk, herb oil & violet

Intermediate dish

- Creamy truffle spaghetti with poached free-range egg, arugula and Parmesan cheese foam (V)
- Roasted scallop with caramelized chicory, potato foam and Parmesan galette

Main course

- Roasted sea bream with nero pasta, crispy squid, fennel, basil and antiboise
- French rack of veal with candied potato, spinach, beetroot, asparagus, a 'bitterbal' made from it's stew and bordelaise sauce
- Green curry from spring chicken preparations with basmati rice, pumpkin fondant, roasted bimi, bok choy shanghai and coconut foam

Dessert

- Lemon tart with red fruit, yoghurt ice cream, strawberry macarons, verveine and candied violets
- Caffeine 2.0: creamy vanilla coffee shake with an espresso bombe, fig carpaccio with red port and hazelnut crunch
- Plateau of farm cheeses

If you have an allergie please inform us.

Prices of the dishes seperatly

Home made fries € 4,95

Starter € 18,50

Intermediate € 18,50

Main course € 28,50

Dessert € 12,50

Menu prices

Three courses Forty-two Euros fifty

Four courses Forty-nine Euros

Five courses Fifty-six Euros fifty

Six courses Sixty-two Euros

Oysters Classic (half a dozen) € 19,50

Finish your dinner with:

Coffee complete (5 friandises) € 7,50