


LUNCH

(4 courses) *Scallops* 


radish - beet - hazelnut - jalapeño

(4 courses) *Turnip* 

salt crust - buttermilk - tarragon - thyme

(5 courses) *Trout* 

tomato - chives - yogurt - pearl barley

(4 courses) *Lamb* 

eggplant - zucchini - wild garlic - asparagus - black garlic - peas

(4 courses) *Rhubarb* 

almond - yogurt - basil - pastry cream

* cheese instead of dessert € 7,95 supplement

Menu 4 courses € 72,50

wine pairing € 60,-

4 glasses  RIEDEL

Menu 5 courses € 82,50

wine pairing € 75,-


5 glasses  RIEDEL



Silver & Golden Spiegel Michelin Special

Champagne cocktail, Menu 5 courses & wine pairing,
½ mineral water and coffee met friandises.

Normal € 185,- now € 160,-

 ****Sustainable 100% Fish**** based on seasonal ingredients, sustainable technology and quality.
The combination of these ingredients will give you as a consumer a better yield and very high quality. The durable range is supported by MSC, ASC and SDN.

In case you have an intolerance to an ingredient or a product
Please contact your host