

# FINE DUTCH CUISINE

RESTAURANT


## de Silveren Spiegel

BY YVES VAN DER HOFF



(5 courses) *Scallops* 


radish - beet - hazelnut - jalapeño

(5 courses) *Turnip* 

salt crust - buttermilk - tarragon - thyme

*Langoustine* 

pointed cabbage - carrot - lovage - bisque

(5 courses) *Trout* 

tomato - chives - yogurt - pearl barley

*Quail* 

celeriac - foam of mushrooms - quail gravy

(5 courses) *Lamb* 

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

*Milk and Honey* 





Lindenhoff whole milk ice cream - almond sponge cake - honey crisp

(5 courses) *Rhubarb* 

almond - yogurt - basil - pastry cream

\* cheese instead of dessert € 7,95 supplement


Please, indicate this in advance when placing your order

|                        |                      |   |
|------------------------|----------------------|---|
| Menu 5 courses €110,00 | Wine pairing € 77,50 | 5 glasses  |
| Menu 6 courses €125,00 | Wine pairing € 87,50 | 6 glasses  |
| Menu 7 courses €139,50 | Wine pairing € 97,50 | 7 glasses  |
| Menu 8 courses €155,00 | Wine pairing €107,50 | 8 glasses  |

THE  
MICHELIN  
GUIDE

### Silver & Golden Spiegel Michelin Special

Champagne cocktail, Menu 8 courses & wine pairing,  
½ mineral water and coffee with homemade friandises  
€ 265,-

 "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.

In case you have an intolerance to an ingredient or a product

Please contact your host