


RESTAURANT
de Silveren Spiegel
BY YVES VAN DER HOFF




(6 courses) *Scallops* 

radish - beet - hazelnut - jalapeño

(6 courses) *Turnip* 

salt crust - buttermilk - tarragon - thyme

(6 courses) *Trout* 

tomato - chives - yogurt - pearl barley

(6 courses) *Quail* 

celeriac - foam of mushrooms - quail gravy

(6 courses) *Lamb* 

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


(6 courses) *Milk and Honey* 

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

(6 courses) *Rhubarb* 

almond - yogurt - basil - pastry cream


* cheese instead of dessert € 7,95 supplement

Menu 6 courses €125,00 Wine pairing € 87,50 6 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