

FINE DUTCH CUISINE

RESTAURANT

de Silveren Spiegel

BY YVES VAN DER HOFF



Scallops 

radish - beet - hazelnut - jalapeño

Turnip 

salt crust - buttermilk - tarragon - thyme

Langoustine 

pointed cabbage - carrot - lovage - bisque

Trout 

tomato - chives - yogurt - pearl barley

Quail 

celeriac - foam of mushrooms - quail gravy

Lamb 

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

Milk and Honey 

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

Rhubarb 

almond - yogurt - basil - pastry cream

* cheese instead of dessert € 7,95 supplement


Please, indicate this in advance when placing your order

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