

LUNCH

(4 courses) North Sea crab

radish citrus chive Granny Smith bisque XO

(4 courses) Carrot

salt crust lovage lamb's lettuce chanterelles

(5 courses) Sea bass

razor clam parsley shallot red pepper zucchini Hollandaise sauce

(4 courses) Quail

pointed cabbage pommes fondant parsnip dark chocolate chestnut quail gravy

(4 courses) Apricot

white chocolate passion fruit apricot crèmeux vanilla hazelnut

*cheese instead of dessert € 7,95 supplement

Menu 4 courses € 75,-

wine pairing € 60,-

4 glasses 

Menu 5 courses € 85,-

wine pairing € 75,-

5 glasses 



Silver & Golden Spiegel Michelin Special

Champagne cocktail, Menu 5 courses & wine pairing,

½ mineral water and coffee met friandises.

€ 165,-

 **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.