

RESTAURANT
de Silveren Spiegel
BY YVES VAN DER HOFF



(5 courses) **North Sea crab**

radish citrus chive Granny Smith bisque XO

(5 courses) **Carrot**

salt crust lovage lamb's lettuce chanterelles

(8 courses) **Oyster**

poached 60°C leek dill samphire salted lemon Champagne sauce

(5 courses) **Sea bass**

razor clam parsley shallot red pepper zucchini Hollandaise sauce

(6 courses) **Sweetbread**

crispy fried cauliflower black garlic red onion glazed grape

(5 courses) **Quail**

pointed cabbage pommes fondant parsnip dark chocolate chestnut quail gravy

(7 courses) **Milk and Honey**

Lindenhoff whole milk ice cream almond sponge cake honey crisp

(5 courses) **Apricot**

white chocolate passion fruit apricot crémeux vanilla hazelnut

*cheese instead of dessert € 7,95 supplement

Menu 5 courses €115,-	Wine pairing € 79,50	5 glasses	
Menu 6 courses €130,-	Wine pairing € 89,50	6 glasses	
Menu 7 courses €145,-	Wine pairing € 99,50	7 glasses	
Menu 8 courses €160,-	Wine pairing €109,50	8 glasses	



Silver & Golden Spiegel Michelin Special

Champagne cocktail, Menu 8 courses & wine pairing,
½ mineral water and coffee with homemade friandises
€ 280,-



*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 of an intolerance to any ingredient or product, please inform your host.