

RESTAURANT
de Silveren Spiegel
BY YVES VAN DER HOFF

(6 courses) **North Sea crab**
radish citrus chive Granny Smith bisque XO

(6 courses) **Carrot**
salt crust lovage lamb's lettuce chanterelles

(6 courses) **Sea bass**
razor clam parsley shallot red pepper zucchini Hollandaise sauce

(6 courses) **Sweetbread**
crispy fried cauliflower black garlic red onion glazed grape

(6 courses) **Quail**
pointed cabbage pommes fondant parsnip dark chocolate chestnut quail gravy

(6 courses) **Apricot**
white chocolate passion fruit apricot crèmeux vanilla hazelnut
*cheese instead of dessert € 7,95 supplement

Menu 6 courses €125,00 Wine pairing € 87,50 6 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 you have an intolerance to an ingredient or a product
Please contact your host