

RESTAURANT
de Silveren Spiegel
BY YVES VAN DER HOFF

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

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

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

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

(7 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

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

Menu 7 courses €145,- Wine pairing € 99,50 7 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