

RESTAURANT

de silveren spiegel

BY YVES VAN DER HOFF



(8 courses) North Sea crab

radish citrus chive Granny Smith bisque XO

(8 courses) Carrot

salt crust lovage lamb's lettuce chanterelles

N (8 courses) Oyster

poached 60°C leek dill samphire salted lemon Champagne sauce

(8 courses) Sea bass

razor clam parsley shallot red pepper zucchini Hollandaise sauce

(8 courses) Sweetbread

crispy fried cauliflower black garlic red onion glazed grape

(8 courses) Quail

pointed cabbage pommes fondant parsnip dark chocolate chestnut quail gravy

(8 courses) Milk and Honey

Lindenhoff whole milk ice cream almond sponge cake honey crisp

(8 courses) Apricot

white chocolate passion fruit apricot crèmeux vanilla hazelnut

*cheese instead of dessert € 7,95 supplement

Menu 8 courses €160,00 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 you have an intolerance to an ingredient or a product

Please contact your host