

RESTAURANT
de Silveren Spiegel
BY YVES VAN DER HOFF

(4 courses) *North Sea crab*

radish citrus chive Granny Smith bisque XO

(5 courses) *Red beet*

salt-baked beetroot lovage parsnip vegetable beurre blanc

(4 courses) *North Sea sole*

salsify duxelles verjus beurre noisette

(4 courses) *Deer*

Jerusalem artichoke chestnut cranberry sprout curly kale venison gravy

(4 courses) *Winter dessert*

stewed pear chocolate pistachio hazelnut

*cheese instead of dessert € 7,95 supplement

Menu 4 courses € 79,-

wine pairing € 60,-

4 glasses



Menu 5 courses € 89,-

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.