

RESTAURANT
de Silveren Spiegel
BY YVES VAN DER HOFF



(5 courses) *North Sea crab*

radish citrus chive Granny Smith bisque XO

(5 courses) *Red beet*

salt-baked beetroot lovage parsnip cream vegetable beurre blanc

(8 courses) *Oyster*

poached 60°C leek dill samphire salted lemon Champagne sauce

(5 courses) *North Sea sole*

salsify duxelles verjus beurre noisette

(6 courses) *Sweetbread*

crispy fried cauliflower black garlic red onion glazed grape

(5 courses) *Deer*

Jerusalem artichoke chestnut cranberry sprout curly kale venison gravy





(7 courses) *Milk and Honey*

Lindenhoff whole milk ice cream almond sponge cake honey crisp

(5 courses) *Winter dessert*

stewed pear chocolate pistachio 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.