

RESTAURANT  
*de Silveren Spiegel*  
BY YVES VAN DER HOFF  


(7 courses) *Scallops*

citrus - jalapeno - radish - bergamot vinaigrette

(7 courses) *Red beet*

salt-baked beetroot lovage parsnip vegetable beurre blanc

(7 courses) *North Sea sole*

salsify duxelles verjus beurre noisette

(7 courses) *Sweetbread*

crispy fried cauliflower black garlic red onion glazed grape

(7 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

(7 courses) *Winter dessert*

stewed pear chocolate pistachio 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