

RESTAURANT
de Silveren Spiegel

BY YVES VAN DER HOFF



(8 courses) *Scallops*

citrus - jalapeno - radish - bergamot vinaigrette

(8 courses) *Red beet*

salt-baked beetroot lovage parsnip vegetable beurre blanc

(8 courses) *Oyster*

poached 60°C leek dill salted lemon Champagne sauce

(8 courses) *North Sea sole*

salsify duxelles verjus beurre noisette

(8 courses) *Sweetbread*

crispy fried cauliflower black garlic red onion glazed grape

(8 courses) *Deer*

Jerusalem artichoke chestnut cranberry sprout curly kale venison gravy

(8 courses) *Milk and Honey*

Lindenhoff whole milk ice cream almond sponge cake honey crisp

(8 courses) *Winter dessert*

stewed pear chocolate pistachio hazelnut

***cheese instead of dessert € 7,95 supplement**

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.