

RESTAURANT
de Silveren Spiegel

BY YVES VAN DER HOFF



Lunch

(4 courses) *Trout*

tomato basil horseradish citrus sourdough

(4 courses) *White asparagus*

salt baked kohlrabi green pea wild garlic white asparagus beurre blanc

(5 courses) *Ray*

leek romanesco seaweed beurre noisette

(4 courses) *Guinea fowl*

green asparagus artichoke morels pearl barley gravy

(4 courses) *Rhubarb*

white chocolate vanilla raspberry mint

*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.