



CHEFS MENU

Jerusalem artichoke soup with goat cheese, mushroom and hazelnut 

Mexican ceviche of dorade with avocado, mole, and pickled red onion

Tartelette with ossenworst, Amsterdam pickles and duck liver mousse

Fish of the day

Cauliflower steak with curry and a cauliflower salad with serundeng and crispy egg 

Choucroute garnie royale with duck leg, pork belly and a sausage with
apple and pistacho

Saint Honoré

Crème Brûlée

Selection of 3 cheeses with honeycomb and nut bread

44.5 per person

3 course wine pairing 20.5

Tasting arrangement 15.5

Please ask for the options to add additional courses.
All menu items can be ordered individually.