

CROUSTADE	smoked salmon mousse and salmon caviar
BEIGNET	eggplant, lemon thyme and leek
TARTELETTE	broccoli, peanut and guinea fowl
+ N25 CAVIAR	<i>toasted brioche with creme royal, wagyu tatar pata negra & 10g N25 Caviar plus 34 p.p.</i>
Menu	
+ FOIE GRAS	<i>“Bircher Muesli” with oats, pear and hazelnut plus 28 p.p.</i>
KINGFISH	yellowtail mackerel with sorrel, fennel and citrus
BEEF	simmental beef with tomato, wasabi and onion
LOBSTER	lobster from the Oosterschelde with its own vinaigrette, avocado and apple
SHELLFISH	with kohlrabi, miso and homemade lettuce kimchi
YOUNG VENISON	with young pointed cabbage and beet from “Schultenhof” <i>Upgrade: JAPANESE WAGYU "A5" plus 39 p.p.</i>
PLUM	plum with soy “quark”, almond and parsley raw milk cheese from “Maître Affineur Bernard Antony” <i>instead of dessert 12 / as supplement 22</i>
SWEETS	Cookie - Toffee Praline - Rice Semifreddo - Lemon Croissant
MENU	169 119 (without beef, lobster)



prices in € incl. VAT