Varying menu
18 Nov. to 29 Nov.

Starters
* Bitter salad of cress and flowers, wild mushrooms, pistachio and truffle..........€ 13.50
Smoked scallops, black garlic, wakame crème and tuile of Espelette.................€ 14.50
Duck rillette, spring roll, quince and chestnuts..............................................€ 14.50

Soups
* Clear ‘Bloody Mary’ with peas and mange-tout..............................................€ 8.50
Light lentil soup with bacon and smoked mackerel........................................€ 8.50

Main courses
* Ravioli of pumpkin and sage, with ratatouille and a beet croquette..............€ 20.50
Ray’s wing, sweet potato, raw Chioggia, heritage carrot sauce of chorizo and...€ 26.50
mussels
Dutch fallow deer, hotchpotch, juniper berry gravy, roasted apples and..........€ 27.50
crisp of gingerbread

Desserts
Chocolate ice cream, Amarena cherries, fluffy ganache and lemon meringue.....€ 9.50
Marinated mini pineapple, panna cotta of coconut and mango.............................€ 9.50

Quick lunch see blackboard..............................................................................€ 27.50
* = vegetarian