Varying menu  

18 Sep. to 29 Sep.

Starters

★ Rhubarb terrine, green asparagus and rose water mousse.................................€ 16.50
Cauliflower mousse, scallops and vanilla mayonnaise ...........................................€ 17.50
Rillette of duck with sugar-loaf, figs and blackberry compote ..................................€ 17.50

Soups

★ Pumpkin soup with smoked paprika.................................................................€ 9.00
Japanese oxtail soup with wontons and miso .........................................................€ 9.00

Main courses

★ Wild mushroom strudel, parsnip cream, blue cheese and pistachio .........................€ 25.50
Monkfish, corn mousseline, Amsterdam fat (young lamb's lettuce), purslane, ..........€ 31.00
beurre blanc with poppy seed
Kassler pork, Romanesco cream, roasted celeriac, pommes carrées and ..................€ 32.50
cardamom sauce

Desserts

Lime bavarois, lime mousse, lemon curd and chocolate spiral...................................€ 11.00
Soup of stewed pear, terrine of white chocolate mousse and aniseed, madeleines ......€ 11.00

Chef's suggestion please see blackboard.................................................................€ 34.50

★ = vegetarian