Varying menu

29 Apr. to 10 Mei.

Starters
- Carpaccio of smoked celeriac, with hazelnut and truffle mayo € 16.50
- Scallop with thinly sliced Ibérico ham, parsnip cream with green asparagus € 16.50
- Slowly cooked pork belly lacquered with maple syrup, beets and grilled spring onion € 16.50

Soups
- French Mustard Soup with curly parsley and crème fraiche € 9.50
- Langoustine soup with fresh dill € 9.50

Main courses
- Roasted pointed cabbage with walnuts and a black garlic cream € 28.50
- Fried monkfish with a gratin of dune potatoes and fried oyster mushroom € 28.50
- Veal rack with a gravy of thyme, smoked carrot and chestnut mousse € 28.50

Desserts
- Yogurt Panna cotta with chocolate, pistachio mousse and a raspberry liqueur € 12.50
- Strawberries marinated in Red Bull with a coulis of passion fruit and mascarpone € 12.50

Chef’s suggestion please see blackboard € 34.50

★ = vegetarian