Varying menu

28 Mar. to 8 April

Starters

• Fresh watermelon, fresh goat’s cheese, macadamia crunch and basil pearls......................€ 14.50
Sea bass ceviche in vanilla nage and pumpkin cream with fresh peas..............................€ 15.50
Steamed coconut bun with pulled chicken, cucumber, avocado and hoisin sauce...........€ 15.50

Soups

• Velouté of lamb’s lettuce and pesto.................................................................................€ 8.75
‘Paling in t groen’ soup...........................................................................................................€ 8.75

Main courses

• Terrine of purple carrot, black garlic mayonnaise and corn mousseline..............................€ 22.50
Mackerel en papillote with apple, celery, basmati rice and spicy cinnamon.........................€ 27.50
Lamb’s neck and lamb’s fillet with shakshouka, pearl couscous with mint, nuts, .................€ 28.50
 figs and apricot

Desserts

Almond frangipane with amarena yoghurt and fruits of the forest mousse, ....................€ 9.75
white chocolate and matcha
Nougatine ice cream with hazelnut, blackcurrant soup, passion fruit pearls and..............€ 9.75
mascarpone mousse

Chef’s suggestion please see blackboard...........................................................................€ 29.50

* = vegetarian