

MENU

VARYING 3 COURSE MENU

Upon request this menu can be served within 90 min.

Dietary exceptions will be accommodated when possible.

MENU 79

WINE 34.5

WINE PAIRING BY THE GLASS 11.5

PREMIUM WINE PAIRING BY THE GLASS between 17 and 55

MOËT&CHANDON TO MATCH 10.5

UNLIMITED STILL OR SPARKLING WATER p.p. 5.5

JRE

3 COURSE ONE MENU

BBQ carrot....

Potato, crème fraîche....

Parsnip, red pepper....

Smoked sauerkraut....

Sourdough bread, farmer's butter, 'Zeeuwsche Zoute'....

SEARED FRENCH SCALLOP

Spinach, Jerusalem artichoke, herbs, verjus

VEAL TENDERLOIN / UPGRADE* → 100% JAPANESE WAGYU

from Maria Hoop

Mushroom, green chicory, Szechuan pepper

(*UPGRADE suppl. €90 per 2 people)

POACHED CONFERENCE PEAR

Madagascar vanilla, spices, nougatine

ONE EXTRAS

SHAVED FOIE ROYALE

Supplement 27 p.p.

CHEESE ASSORTMENT

25 p.p. or instead of dessert 13.5 p.p.


MICHELIN
2010-2025