

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
MO%CKTAIL TO MATCH 10.5

UNLIMITED STILL OR SPARKLING WATER p.p. 5.5

3 COURSE ONE MENU

BBQ carrot....
Waffle, caramelized onion....
Parsnip, red pepper....
Smoked sauerkraut....
Sourdough bread, farmer's butter, 'Zeeuwsche Zoute'....

SEARED FRENCH SCALLOP

Jerusalem artichoke, green grapes, green juice

VENISON / UPGRADE* → 100% JAPANESE WAGYU from Maria Hoop

Red cabbage, Brussels sprouts, roasted rosemary
(*UPGRADE suppl. €110 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.

JRE


MICHELIN
2010-2025