

Chefs menu

calf

mustard | buckwheat | celeriac

hamachi

oriental | couscous | pumpkin | soy

wolffish

beurre blanc | tomato | sea urchin | bacon

leek

broth | kohlrabi | black garlic

duck

cauliflower | carrot and licorice sauce | polenta

tartelette

blood orange | lavender | verveine

Cheese instead of dessert €5,- supplement (Tip: delicious with a glass of madeira!)

Please order the menu per table to avoid longer waiting times. Be on time to report allergies, this is how our chef can handle this creatively. An additional price can be added for adjustments in the menu.

Menu 3 courses € 38,50

calf – duck – tartelette

wine pairing 3 courses € 21

Menu 4 courses € 48,50

calf – hamachi - duck – tartelette

wine pairing 4 courses € 28

Menu 5 courses € 58,50

calf – hamachi – wolffish - duck – tartelette

wine pairing 5 courses € 35

Menu 6 courses € 68,50

wine pairing 6 courses € 42

À la carte

Starters

Leek broth kohlrabi black garlic v	€ 14,50
Lobster soup fisch basil	€ 17,50
Calf mustard buckwheat celeriac	€ 17,50

Maincourses

Halibut tamarind sauce cauliflower	€ 24,50
Iberico pork cheek green asparagus carrot sauce	€ 24,50
Lentils cauliflower calvados sauce v	€ 19,50
Duck cauliflower carrot and licorice sauce polenta	€ 25,50

Desserts

Chocolate moelleux Amarena cherry	€ 12,50
Tartelette blood orange lavender verveine	€ 12,50
Cheese served with nutbread and grapes (Tip: delicious with a glass of madeira!)	€ 14,50

on Friday and Saturday evening it is not possible to order only a main course