

## Chef's menu

### **goat cheese**

fig | apple | rye bread

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### **corvina**

lemongrass | coconut | bulgur | miso

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### **paella**

tomato | bisque | nobashi shrimp

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### **pork belly**

hoisin sauce | broccoli | piccalilly

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### **duck**

carrot | red port | orange

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### **cherry**

dark chocolate | yogurt | tarragon  
*Cheese instead of dessert € 5 supplement  
(Tip, glass of madeira)*

Please report allergies or dietary requirements at the reservation.

An additional price can be added for adjustments in the Chefs menu.

**Menu 3 courses € 38,50** wine pairing 3 courses € 21  
**(not on Friday and Saturday evenings)**

**goatcheese - duck - cherry**

**Menu 4 courses € 47,50** wine pairing 4 courses € 28  
**goatcheese - corvina - duck - cherry**

**Menu 5 courses € 57,50** wine pairing 5 courses € 35  
**goatcheese - corvina - pork belly - duck - cherry**

**Menu 6 courses € 66,50**

**Whole menu**

### Specials

Lobster soup | toast | black garlic  
€ 16,50 Les Hauts Lalande € 7

Iberico pork cheek | carrots | potato | beer sauce  
€ 23,50 Oliver Zeter Merlot, St Laurent € 7

Clafoutis | almond | blueberry  
€ 12,50 Lu Aleatico Zanchi € 6

Different types of cheese with nut bread and grapes  
€ 14,50 Madeira 5 years € 5