

Chef's menu

Sea bass

lychee | pear | matcha tea

Leek

kohlrabi | broth | enoki | poached egg

Halibut

verbena | licorice | chicory | pumpkin

Chicken thigh

raita | black rice | coconut | naan

Wild boar

beetroot | parsnip | star anise

Cheesecake

yuzu | orange | blood orange

*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)

Sea bass – Wild boar - Cheesecake

Menu 4 courses € 47,50 wine pairing 4 courses € 28
Sea bass – Leek - Wild boar - Cheesecake

Menu 5 courses € 57,50 wine pairing 5 courses € 35
Sea bass – Leek - Chicken thigh - Wild boar - Cheesecake

Menu 6 courses € 66,50
Whole menu

Specials

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

Entrecote | carrots | chicory | red wine 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