


## CHEFS MENU

Asparagus soup with lamb rouleau and egg yolk cream


Falafel with a cucumber-carrot salad and tahini yogurt sauce 

Niçoise salad with fresh tuna and poached egg

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Dagvis

Celeriac from the BBQ, an empanada with red onion compote, chanterelles, and

Korenaar asparagus 

Pork rack with Dutch asparagus, Opperdoezer Ronde and

hollandaise sauce

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Mille-feuille with a white chocolate mousse, pistachio, almond and raspberry

Crème Brûlée

Selection of cheeses with nut bread and honeycomb

**44.5 per person**

*3 course wine pairing 20.5*

*Tasting arrangement 15.5*

Please ask for the options to add additional courses.  
All menu items can be ordered individually.