


3 COURSE CHEFS MENU

Roasted langoustine with fennel, carrot and orange


Crispy veal tongue with tomato salad and tuna mayonnaise

Pea Velouté with mint and crème fraîche 

Fish of the day

(Our staff will inform you on the fish of the day)

Confit lamb shoulder with a string bean, white beans and potato stew with gravy

White and green asparagus ragout with portobello, Remeker cheese and baby spinach 

Crème Brûlée

Mille Feuille with vanilla, berries and elderflower sorbet

Selection of cheeses with nut bread and honeycomb

39.5 per person

3 course wine pairing 19.5

Tasting arrangement 13.5

Please ask for the options to extend the menu with additional courses.