

CHEFS MENU

Radicchio with in port soaked Stilton, balsamic vinegar and pear ✓

Dutch asparagus with smoked salmon and ajo blanco

Rösti with Pica Pau of smoked ribeye

Fish of the day

Pistachio gnocchi with peas, sea lavender and morel ✓

Lamb with caponata and it's own gravy

Pastry with lemon curd, rhubarb and yogurt-rhubarb ice cream

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.