


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

2 courses 34.5

3 courses 44.5

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