



3 COURSE MENU €37,50

STARTERS

SCALLOPS

North sea crab | Livar pork belly | Citrus | Curry Madras | Umibudo
Wine suggestion: Picpoul de Pinet €27,50

OR

HAMACHI

Cucumber | Fennel | Goose liver | Green curry | Sambai
Wine suggestion: Ramon de Casar €30,00

MAINCOURSES

COD

Cauliflower | Vadouvan | Zeeland Mussel | Buttersauce
Wine suggestion: Soave Classico Pieropan €31,50

OR

LIMBURGIAN "HOENDER" POULTRY

Mushroom | Sauerkraut | Almond | Morel
Wine suggestion: Zweigelt €32,50

DESSERTS

KISS

Lychee | Rose | Coconut | Raspberry | Balsamic vinegar

OR

CHOCOLATE

Honey | Browned butter ice cream | Yuzu

OR

SELECTION OF CHEESE (+ €4,50)

Confit de vin

SIDE DISH

CRISPY FRIES

€4,50

Basil | Parmesan | Mustard seed | Tomato