

A LA CARTE

16⁵⁰

STARTERS

STEAK TARTARE
beetroot, mustard, onion

LANGOUSTINE
pumpkin, bell pepper, bisque

NORTH SEA CRAB
kohlrabi, french dressing, watercress

ASPARAGUS
fennel, olive, red onion

27⁵⁰

MAIN COURSES

CARROT
couscous, tarragon, vadouvan

SEABASS
lobster, chlorophyll, radish

ENTRECOTE
BBQ brisket, daikon, couscous

BRILL
pata negra, parsnip, black truffle

PIGEON
carrot, apple

12⁰⁰

DESSERTS

BLUEBERRY
crème patissière

FRENCH TOAST
vanilla

PANNA COTTA
chocolate, coffee ice cream

13⁵⁰

4PIECES

CHEESES

PIERRE ROBERT/FIORE/REMEKER/
BLEU DES CAUSSES
quince jam, walnut

PERMANENT EXHIBITION

49⁰⁰
57⁰⁰

4 COURSE MENU *
5 COURSE MENU

* HAMACHI & PORKBELLY
jalapeño, lime, cucumber

* SHALLOT
celeriac, black truffle, basil

MONKFISH
potato, purslane

* ENTRECOTE
BBQ brisket, daikon, couscous

* CHOCOLATE
hazelnut, banana

49⁰⁰
57⁰⁰

4 COURSE MENU *
5 COURSE MENU

* ASPARAGUS
fennel, olive, red onion

* SHALLOT
celeriac, black truffle, basil

JERUSALEM ARTICHOKE
mushroom, hollandaise

* CARROT
couscous, tarragon, vadouvan

* BLUEBERRY
crème patissière

88⁰⁰

15 COURSE TASTING MENU

BEETROOT
radish, chives

HAMACHI & PORKBELLY
jalapeño, lime, cucumber

NORTH SEA CRAB
kohlrabi, french dressing, watercress

ASPARAGUS
fennel, olive, red onion

SHALLOT
celeriac, black truffle, basil

TARTARE OF LANGOUSTINE
dashi, hollandaise

JERUSALEM ARTICHOKE
mushroom, green herbs

GRANITE OF CHAMPAGNE
elderflower

BRILL
pata negra, parsnip

PIGEON
carrot, thym

GRADE 5 WAGYU
soy

CRÈME BRÛLÉE OF LANGRES
quince jam, mustard

BABA AUX AMARETTO
white chocolate, pistachio

PANNA COTTA
mandarin, wild rice

FRENCH TOAST
vanilla