



CHEF'S MENU

STARTER

BEETROOT **v**

BURRATA | HORSERADISH | SHISO SORBET | RASPBERRY | RED WINE VINAIGRETTE

CAULIFLOWER COUSCOUS **v**

MUSTARD | ZUCCHINI | RICOTTA | GREEN CABBAGE | GREEN ASPARAGUS

TRUFFLE SUPPLEMENT +4.50

BEEF TARTAR

POACHED EGG | ROASTED BELL PEPPER | AMSTERDAM ONIONS | OLD AMSTERDAM CHEESE

MAIN COURSE

GNOCCHI **v**

SPINACH | GREEN ASPARAGUS | POTATO CHIPS | TRUFFLE SAUCE

TRUFFLE SUPPLEMENT +4.50

PHEASANT

CELERIAC | OXHEART CABBAGE | FOIE GRAS CROQUETTE | CEPES

CODFISH

TEMPURA | PUFFED LEEK | POTATO | KOMBU | SAUCE PLANKTON

DESSERT

TARTELETTE

COFFEE FOAM | CARAMEL MOUSSE | MILK | HAZELNUT ICE CREAM

WHITE CHOCOLATE CRÈME

TANGERINE SORBET | SPECULOOS | FILO PASTRY

CHEESE FROM "BOUGONDISCH LIFESTYLE"

5 KINDS OF CHEESE | TOASTS | FIG CHUTNEY | CARAMELIZED PECANS

SUPPLEMENT +5.00

Menu 44.00

Please let us know if you have any dietary requirements

Chef's / Package menu

