



Michelin Bib Gourmand Menu

Caviar | Sepia squid | Potato mousseline | Dried shrimps

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Scallops | Celleriac purée | Oyster sauce | Kumquat

Halibut | Kombu seaweed | Pepper oil | Peanut

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**Beef* | Soy vinaigrette | Pine nuts | Leek

**Prawns* | Shallot vinaigrette | Japanese soy beans | Lychee

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Saffron | Corn | Sauerkraut | White curry sauce

Duck | Plum sauce | Sweet potato | French beans

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***Matcha cake* | Black sesame ice cream | Tangerine | Avocado

3 Course Menu	29.95
4 Course Menu *	37.95
5 Course Menu **	42.95

Wine Pairing € 5 per glass

Tea Pairing € 3.50 per glass

This menu can only be ordered per table.



Michelin Bib Gourmand Menu

Kaviaar | Sepia inktvis | Aardappelmousseline | Gedroogde garnalen

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Coquilles | Knolselderijpuree | Oestersaus | Kumquat

Heilbot | Kombu zeewier | Peper-olie | Pinda

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***Rund** | Sojavinaigrette | Pijnboompit | Prei

***Gamba** | Sjalotvinaigrette | Japanse sojabonen | Lychee

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Saffraan | Mais | Zuurkool | Witte currysaus

Eend | Pruiemensaus | Zoete aardappel | Haricots verts

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****Matcha cake** | Zwarte sesamijs | Mandarijn | Avocado

BY *Hon*

3 Gangen Menu	29.95
4 Gangen Menu *	37.95
5 Gangen Menu **	42.95

Wijnarrangement € 5,- per glas
Thee-arrangement € 3.50 per glas

Dit menu kan uitsluitend per tafel besteld worden.