

## STARTERS

### **STEAK TARTAR**

chives – creme fraiche – caviar 10 grams

### **HAMACHI**

dutch shrimps – dashi – coffee

### **BEETROOT**

miso – cider – lovage

### **LANGOUSTINE**

(two preparations)

legumes – tandoori – tomato

### **NORTH SEA CRAB**

coconut – croutons – kaffir

\*10 gram Perle Imperial caviar supplement 25.00\*

## MAIN COURSES

### **VEAL CHEEK**

garden pea - morel - tartare

### **SWEETBREAD**

beech mushroom – black garlic – macadamia

### **TURBOT**

bell pepper – zucchini flower – jalapeno

### **CELERIAC**

cèpes – hazelnut – lemon

## DESSERTS

### **APPLE**

calamus – raisin – chestnut

### **TOM KHA**

coconut – kaffir – sereh

### **STRAWBERRY**

rhubarb – sheep's dairy – pandan

### **CHEESE FROM OUR TROLLEY**

selection of cheeses

### **COFFEE/TEA FRIANDISES**

selection of sweets from our own pastry

From 6 or more persons we only serve an Experience Menu