

GOURMET MENU

STARTERS

VEAL TATAKI WITH SOY SAUCE DRESSING
SERVED WITH CUCUMBER SORBET AND PICKLED GINGER

OR

WHITE ASPARAGUS FLAN
WITH WHITE CHOCOLATE CRUMBLE AND CURRY MACADAMIA NUTS

MAINS

CONFIT WOLFFISH WITH FRIED SAMPHIRE
SERVED WITH WATERCRESS MOUSSELINE AND ASPARAGUS BEURRE BLANC

OR

GRILLED KOHLRABI WITH ALMOND CREAM SAUCE
SERVED WITH FREEKEH—GRAIN AND HORSERADISH FOAM

DESSERT

CASHEW CHEESECAKE WITH RHUBARB CREMEUX AND STRAWBERRIES (VEGAN)

OR

MADELEINE WITH ALMONDS AND BEURRE NOISETTE ICE CREAM

1 COURSE € 25,50

2 COURSES € 36,00

3 COURSES € 41,00

BEER PAIRINGS € 4,75 PER GLASS