

## LUNCH

(4 courses) *Kingfish* 

horseradish - cucumber - seaweed - radish

(4 courses) *Kohlrabi* 

salt crust - pumpkin - vegetable beurre blanc

(5 courses) *Mussels* 

lovage vinaigrette - mussel foam - sea aster - Champagne sauce

(4 courses) *Partridge* 

chanterelles - Jerusalem artichoke - chestnut - hazelnut - pearl barley

(4 courses) *Chocolate* 

sea buckthorn - coffee - blood orange

\*cheese instead of dessert € 7,95 supplement

Menu 4 courses € 72,50

wine pairing € 60,-

4 glasses 

Menu 5 courses € 82,50

wine pairing € 75,-

5 glasses 




### Silver & Golden Spiegel Michelin Special

Champagne cocktail, Menu 5 courses & wine pairing,

½ mineral water and coffee met friandises.

€ 165,-

\*\*  Sustainable 100% Fish" based on seasonal ingredients, sustainable technology and quality.  
The combination of these ingredients will give you as a consumer a better yield and very high quality. The durable range is supported by MSC, ASC and SDN.

**In case you have an intolerance to an ingredient or a product  
Please contact your host**