

FINE DUTCH CUISINE

RESTAURANT

de Silveren Spiegel

BY YVES VAN DER HOFF



(5 courses) *Kingfish* 

horseradish - cucumber seaweed - radish

(5 courses) *Kohlrabi* 


salt crust - pumpkin - beurre blanc of vegetables

(5 courses) *Mussels* 

lovage vinaigrette - mussel foam - sea aster - Champagne sauce

(8 courses) *Turbot* 

pickle - parsley - capers - Hollandaise sauce

(6 courses) *Veal* 

shallot marmalade - black garlic - chives - veal gravy

(5 courses) *Partridge* 

chanterelles - Jerusalem artichoke - chestnut - hazelnut - pearl barley





(7 courses) *Milk and Honey* 

Lindenhoff whole milk ice cream - almond sponge cake - honey crisp

(5 courses) *Chocolate* 

sea buckthorn - coffee - bloodorange


*cheese instead of dessert € 7,95 supplement

Menu 5 courses €110,00	Wine pairing € 77,50	5 glasses 
Menu 6 courses €125,00	Wine pairing € 87,50	6 glasses 
Menu 7 courses €139,50	Wine pairing € 97,50	7 glasses 
Menu 8 courses €155,00	Wine pairing €107,50	8 glasses 



Silver & Golden Spiegel Michelin Special

Champagne cocktail, Menu 8 courses & wine pairing,
½ mineral water and coffee with homemade friandises
€ 265,-

*  "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.

In case you have an intolerance to an ingredient or a product

Please contact your host