



Vegetarian Menu

At Restaurant de Silveren Spiegel, we aim to provide both vegetarians and pescatarians with a unique culinary experience, offering menus that are adapted to the finest seasonal ingredients. We use locally sourced products, such as herbs and flowers from our own garden, sustainable fish, and organic vegetables from trusted suppliers.

Our menu is flexible and evolves with the harvest and the creativity of our Chef.

Additionally, we collaborate with Redefine Meat, where we were among the pioneers in testing and providing feedback on their innovative plant-based products. Redefine Meat utilizes cutting-edge technology to create ‘new meat’ products with the same taste, texture, and juiciness as animal meat, but 100% plant-based.

This is perfect for the new generation of vegetarians.

Although we do not have the resources to offer a fully vegan menu, we ensure that vegetarians and pescatarians can enjoy flavorful and inventive dishes. Our partnership with Redefine Meat allows us to elevate plant-based cuisine, respecting sustainability and innovation, while always remaining in harmony with nature.

Chef

Yves van der Hoff

RESTAURANT

de Silveren Spiegel

BY YVES VAN DER HOFF

