RESTAURANT de Silveren Spiegel BY YVES VAN DER HOFF Ŧ

## LUNCH

(4 courses) Kingfish 🥌

horseradish - cucumber - seaweed - radish

(4 courses) Kohlrabi 🕏

salt crust - pumpkin - vegetable beurre blanc

(5 courses) Scallops 🖤 lovage - cheese - cauliflower - Champagne sauce

(5 courses) Fallow Deer

Jeruzalem artichoke - red beetroot - black garlic - blackberry - deer gravy

(4 courses) Chocolate

sea buckthorn - coffee - blood orange \*cheese instead of dessert € 7,95 supplement

Menu 4 courses € 75,00 Menu 5 courses € 85,00 wine pairing € 75,-

wine pairing € 60,- 4 glasses REEL 5 glasses BIEDEL



Silver & Golden Spiegel Michelin Special Champagne cocktail, Menu 5 courses & wine pairing, <sup>1</sup>/<sub>2</sub> 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. T he 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