

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) *Scallops* 

lovage - cheese - cauliflower - beurre noisette - Champagne sauce

(8 courses) *Turbot* 

pickle - parsley - capers - Hollandaise sauce

(6 courses) *Quail* 

chestnut - hazelnut - cépes - mushroom flan - quail gravy

(5 courses) *Fallow Deer* 

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





(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 €115,-	Wine pairing € 79,50	5 glasses 
Menu 6 courses €130,-	Wine pairing € 89,50	6 glasses 
Menu 7 courses €145,-	Wine pairing € 99,50	7 glasses 
Menu 8 courses €160,-	Wine pairing €109,50	8 glasses 

THE
MICHELIN
GUIDE

Silver & Golden Spiegel Michelin Special

Champagne cocktail, Menu 8 courses & wine pairing,
½ mineral water and coffee with homemade friandises
€ 280,-

 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