

RESTAURANT
de Silveren Spiegel
BY YVES VAN DER HOFF



(7 courses) *Kingfish* 

horseradish - cucumber - seaweed - radish

(7 courses) *Kohlrabi* 

salt crust - pumpkin - vegetable beurre blanc

(7 courses) *Scallops* 

lovage - cheese - cauliflower - beurre noisette - Champagne sauce

(7 courses) *Quail* 

chestnut - hazelnut - cépes - mushroom flan - quail gravy

(7 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

(7 courses) *Chocolate* 

sea buckthorn - coffee - bloodorange

*cheese instead of dessert € 7,95 supplement

Menu 7 courses €145,- Wine pairing € 99,50 7 glasses 



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