


## LUNCH

(4 courses) *Flavours of Zeeland* 


razor clam - kingsfish - oyster - salted vegetables - jalapeño - horseradish - citrus

(4 courses) *Zucchini* 

eggplant - chives - salted lemon - beurre blanc of vegetables

(5 courses) *Trout* 

tomatomarmelade - basil - pearl barley - Noilly Prat sauce

(4 courses) *Lamb* 

white asparagus - turnip - wild garlic - sage - polenta - lamb gravy

(4 courses) *Raspberry* 

rhubarb - ruby chocolate - white chocolate - crème suisse - sorrel

**\*cheese instead of dessert € 7,95 supplement**

Menu 4 courses € 72,50

wine pairing € 60,-

4 glasses  **RIEDEL**

Menu 5 courses € 82,50

wine pairing € 75,-

5 glasses  **RIEDEL**




### **Silver & Golden Spiegel Michelin Special**

Champagne cocktail, Menu 5 courses & wine pairing,

½ mineral water and coffee met friandises.

€ 165,-

\*\*  Sustainable 100% Fish<sup>®</sup> 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. The 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**