RESTAURANT de Silveren Spiegel by yves van der hoff Ŧ

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 Fil

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 € 75,-	
Menu 5 courses € 85,-	

wine pairing € 60,- 4 glasses BUEDEL wine pairing € 75,- 5 glasses BIEDEL



Silver & Golden Spiegel Michelin Special

Champagne cocktail, Menu 5 courses & wine pairing, ¹/₂ 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