

RESTAURANT
de silveren Spiegel
BY YVES VAN DER HOFF



(5 courses) *Flavours of Zeeland* 


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

(5 courses) *Zucchini* 


eggplant - chives - salted lemon - beurre blanc of vegetables

(8 courses) *Lobster* 

carrot - bergamot - lavas - foamy bisque

(5 courses) *Trout* 

tomatomarmelade - basil - pearl barley - Noilly Prat sauce

(6 courses) *Veal* 

cucumber - smoked bacon - shallot - potato

(5 courses) *Lamb* 

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





(7 courses) *Milk and Honey* 

Lindenhoff whole milk ice cream - almond sponge cake - honey crisp

(5 courses) *Raspberry* 

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


***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 



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