RESTAURANT

de Silveren Spiegel

BY YVES VAN DER HOFF

(6 courses) Flavours of Zeeland (1997)
razor clam - kingsfish - oyster - salted vegetables - jalapeño - horseradish - citrus

(6 courses) Zucchini ©
eggplant - chives - salted lemon - beurre blanc of vegetables

(6 courses) Trout

tomatomarmelade - basil pearl barley - Noilly Prat sauce

(6 courses) Veal (

cucumber - smoked bacon - shallot - potato

(6 courses) Lamb For

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

(6 courses) Raspberry 🚟

rhubarb - ruby chocolate - white chocolate - crème suisse - sorrel *cheese instead of dessert € 7,95 supplement

Menu 6 courses €125,00 Wine pairing € 87,50 6 glasses ☐ Glasses ☐



Silver & Golden Spiegel Michelin Special

Champagne cocktail, Menu 8 courses & wine pairing, ½ mineral water and coffee with homemade friandises € 275,-

* 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.