

(7 courses) Flavours of Zeeland 🖤

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

(7 courses) Zucchini 🕑

eggplant - chives - salted lemon - beurre blanc of vegetables

(7 courses) Trout

tomatomarmelade - basil pearl barley - Noilly Prat sauce

(7 courses) Veal Ist

cucumber - smoked bacon - shallot - potato

(7 courses) Lamb Tori

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

(7 courses) Milk and Honey 🗟

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

(7 courses) Raspberry 🗱

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

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

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 <u>Please contact your host</u>