

HAMACHI

sour cream, courgette

MUSHROOM

egg yolk, kale

POINTED CABBAGE

cepes, dill

SEA BASS

beurre blanc, beetroot

GREVENBROECKER

endive, hazelnut

MILK

pumpkin, black currant leaf

CHOCOLATE

salted caramel

5 courses €70

6 courses €80

7 courses €90