

EXAMPLE A LA CARTTE

The menu based on local and seasonal products, depending on the ingredients we receive from our local suppliers.

STARTERS

DIEPPE SCALLOP, POTATO TERRINE, BLACK WALNUT 29

ZEELAND HAMACHI, CARROT, PARSLEY ROOT 26

PIEROGI, POTATO, ANTONIUS CAVIAR 29

ŽUREK, BLACK GARLIC, POTATO MOUSSELINE 23

MAIN

ZEELAND BRILL, BISQUE, TROUT CAVIAR, PUMPKIN 40

VENISON, BBQ SAUCE, BRUSSELS SPROUTS 42

GNOCCHI, BASIL PESTO, OG KRISTAL 29

DESSERT

CHEESE SELECTION 15

FOCACCIA ICE CREAM, ANTONIUS CAVIAR 19

‘SNICKERS’ 14

DAME BLANCHE 14

GINGERBREAD, DIPLOMAT CREAM, SEA BUCKTHORN 14

Sorixio

EXAMPLE MENU

The menu based on local and seasonal products, depending on the ingredients we receive from our local suppliers.

MENU WINTER '26

Polish Borscht, Brown Butter

Seasonal Inspirations

Focaccia, Yeast Butter

Zeeland Hamachi, Carrot, Parsley Root

Żurek, Fermented Garlic, Potato Mousseline, Speck

Dieppe Scallops, Potato Terrine, Black Walnut

*** Pierogi, Vin Jaune, Antonius Caviar ***

Venison, BBQ Sauce, Brussels Sprouts

Palate Cleanser

Smoked Apple and Pear Infusion, Hacatuyy Oil

Traditional Gingerbread, Diplomat Cream, Sea Buckthorn Ice Cream

Chocolate Prune, Sunflower Seed Cookie

3 moments (lunch only) 62

5 moments 92

6 moments 113

Wine Pairing 31/54

Non Alcoholic 42

Supplement Cheese 10/15