

## EXEMPLE A LA CARTTE

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

### SNACKS

Oyster, Shallot	6
Oyster Special, Mignonette	6
Oyster Special, Beurre Blanc, Bacon	7
Focaccia, Salted Butter	6
Blini, Crème Fraîche, Lemon	6
Blini, Royal Belgian Caviar, Crème Fraîche	18

### STARTERS

North Sea Crab, Basil, Kohlrabi	20
Langoustines, Pickled Kohlrabi, Parsnip	21
Celeriac, Pickled Dulse, Walnuts, Truffle	24

### MAIN

Turbot, Beurre Blanc, Broccoli, Trout Caviar	38
Halibut, North Sea Shrimps, Lettuce	34
Gnocchi, Basil Pesto, Courgette	24

### DESSERT

Cheese selection	14
Focaccia Ice Cream, Pear Jam	10
‘Snickers’	11
Dame Blanche	14

SOIRÉE

## CARTE BLANCHE - EXAMPLE MENU

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

### CARTE BLANCHE

North Sea Crab, Basil, Kohlrabi

Langoustines, Kale, Bouillabaisse

Celeriac, Pickled Dulse, Walnuts

\*Pierogi, Potato, Truffle

Skrei, Broccolini, Bottarga

Rhubarb, White Chocolate, Rose

5 courses	73
6 courses (*)	91
Lunch Menu 3 courses	45
Wine Pairing 5 glasses	45
Supplement Cheese	7/14

SOIXANTE