

*6 course menu 105*

*wine pairing discovering 70*

*wine pairing re-discovering 100*

*soft pairing 50*

Leek - mustard - grape

Razor clam- kohlrabi - coconut

Mushroom - sweet potato - Aged Artisan Gouda

Octopus - peanut - tamarind

Wild duck - root vegetables - blueberry

Chestnut - champignon - cacao

*A la carte*

Fennel - orange - beurre blanc 24.5

Rib-eye - broccoli leaf - bearnaise 300 gram 85

Flank steak - carrot - bearnaise 250 gram 35

Turbot - passionfruit - codium 200 gram 75

Milky oolong - milk chocolate 15

Cheese selection L'Amuse

