

## EXPRESSIONS BY CHEF HANNES

Neteling | zucchini | sorrel

Holstein beef | oyster | algae  
*supplement caviar +15*

Cod | wild mushroom | Champagne

Lamb | feta | chermoula (6<sup>th</sup> course)

Veal | beetroot | citrus thyme

Coffee | sea buckthorn berry | pear (7<sup>th</sup> course)

Blueberry | vanilla | shiso

5 courses 79 (Wednesday and Thursday)

6 courses 89

7 courses 99

## PAIR WITH WINE AND/OR NON-ALCOHOLIC DRINKS

5 courses / 6 courses / 7 courses

With pairing wines 60 / 70 / 80

With wine and mocktails 40 / 50 / 60

With non-alcoholic drinks 40 / 50 / 60

### ROYAL BELGIUM CAVIAR

10 gram 45 / 30 gram 125

### VAN TRICHT'S CHEESES

3 cheeses 12 / 6 cheeses 20