

CHEF'S MENU

Scallop | Jerusalem artichoke | almond | truffle

Foie gras | hazelnut | sauternes | potato

Monkfish | cucumber | saffron | madras

Oyster | soto | ginger | chicken skin (6th course)

Pigeon | celeriac | cashew nut | salted lemon

Pineapple | chocolate | Earl Grey | coconut (7th course)

Cherry tomato | caramel | basil | mascarpone

5 courses 79 (Wednesday and Thursday)

6 courses 95

7 courses 105

Drink pairing

5 courses / 6 courses / 7 courses

Alcoholic 60 / 70 / 75

Non-alcoholic 60 / 70 / 75

IMPERIAL HERITAGE CAVIAR

10 gram 35 / 30 gram 105

VAN TRICHT'S CHEESES

3 cheeses 12 / 6 cheeses 20

À LA CARTE

Starters

Scallop | Jerusalem artichoke | almond | truffle 34

Langoustine | tarragon | parmesan | ponzu 34

Potato | marrow | truffle | savoy cabbage 42

Potato | parsley | black garlic **VG** 27

Main courses

Pigeon | celeriac | cashew nut | salted lemon 47

Monkfish | Acquerello | artichoke | citrus 39

Sweetbread | green asparagus | orange | Cevenne onion 45

Falafel | artichoke | shallot **VG** 36

Desserts

Pineapple | chocolate | Earl Grey | coconut 15

Cherry tomato | caramel | basil | mascarpone 15

Chocolate | sea buckthorn berry | coffee | citrus **VG** 15

Per table we serve or a multi-course menu or à la carte dishes.

Dishes marked with (VG) are vegan.

We are happy to advise you on any allergens or dietary wishes.

The composition of dishes may change. All prices are in Euro and include VAT.