

Chef's Menu

Imperial Heritage Caviar 5 grams

almond | buttermilk | kohlrabi (7th course)

10/15/20 grams + 20/30/40

Foie gras

hazelnut | Sauternes | brioche

Monkfish

Lapsang souchong | Bari olive | carrot

Soto

Perle Blanche oyster | pointed cabbage | ginger

Lamb

eggplant | green asparagus | burrata

Pineapple

chocolate | Earl Grey | coconut (6th course)

Lambada strawberry

Grand Marnier | kombu | orange

5 courses 79 (Wednesday and Thursday)

6 courses 95

7 courses 105

Van Tricht's Cheeses

Enrich the Chef's Menu with a fine selection of cheeses.

3 cheeses 12 / 6 cheeses 20

Pairing

Full glasses / half glasses / non-alcoholic

5 courses 60 / 35 / 60

6 courses 70 / 40 / 70

7 courses 80 / 45 / 80

We are happy to take into account any allergies, dietary wishes and pregnancies.

To ensure the best dining experience, please communicate this 24 hours before your visit.

For any changes made on the day itself, a charge of 15 euro applies, reflecting the additional efforts required for last-minute adjustments. All menu's above are possible in a vegetarian version as well.

Due to the complexity of our menu, it is not possible to offer a vegan menu.

À la Carte

Starters

Foie gras

hazelnut | black truffle | brioche 38

Langoustine

artichoke | honey tomato | Sorrento lemon 38

Soto

Perle Blanche oyster | pointed cabbage | ginger 32

Artisjok *V*

honey tomato | vanilla | salted lemon 28

Main courses

Monkfish

Lapsang souchong | Bari olive | carrot 42

Lamb

eggplant | green asparagus | burrata 48

Pigeon

oyster mushroom | cashew nuts | salted lemon 48

Falafel *V*

chickpea | shallot | carrot 38

Desserts

Pineapple

chocolate | Earl Grey | coconut 15

Lambada strawberry

Grand Marnier | kombu | orange 17

Chocolate

seabuckthorn berry | coffee | citrus 17

Van Tricht's Cheeses

3 cheeses 12 / 6 cheeses 20

Dishes marked with a V are vegetarian.

Per table we serve or a Chef's Menu or à la carte dishes.