

Chef's Menu

Imperial Heritage Caviar 5 grams
almond | buttermilk | kohlrabi (7th course)
10/15/20 grams + 20/30/40

Foie gras | hazelnut | Sauternes | potato

Monkfish | lapsang souchong | Bari olive | carrot

Soto | oyster | ginger | chicken skin

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

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

À la Carte

Starters

Langoustine | tarragon | parmesan | ponzu 34

Potato | marrow | truffle | savoy cabbage 42

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

Main courses

Lamb | eggplant | green asparagus | burrata 48

Monkfish | Acquerello | artichoke | citrus 39

Sweetbread | green asparagus | orange | Cevenne onion 45

Falafel | artichoke | shallot **VG** 36

Desserts

Pineapple | chocolate | Earl Grey | coconut 15

Lambada strawberry | Grand Marnier | kombu | orange 17

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

Van Tricht's Cheeses

3 cheeses 12 / 6 cheeses 20

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.