CHEF'S MENU

for the entire table

3 COURSE 63 p.p. 4 COURSE 83 p.p.
without

vegetarian menu

MACADAMIA PÂTÉ
with shiso, cranberry and beetroot

CRÈME BRÛLÉE
made with "grijze duinen" cheese with chicory verjus and mustard

TAGLIATELLE
with seaweed, champignon de paris and wild mushroom sauce

MILLE-FEUILLE
with manjari chocolate, passion fruit and praline

Do you have any allergies or dietary restrictions? Please let our team know.