



FRIDAY

PRESTIGE MENU



Seabass

Hand-cut tartare, sweet-sour radish and chia-beet,
gel of fresh green apple and lobster ponzu



Brill*

Pan-seared brill fillets in farmhouse butter with
Lardo di Colonnata, vin jaune, young spinach leaves & bimi



Sweetbreads

Crispy veal sweetbreads, puffed silver onion & chives



Beef Tenderloin

Black Angus, rosemary jus, pommes Pont Neuf,
beech mushroom, artichoke



Cheese**

Altenbroek walnuts and apple syrup,
blue grapes & house-made nut bread



Blue Velvet

Blueberry, Bourbon vanilla gel,
refreshing yogurt ice cream



Courses

4 courses – 87,5
5 courses – 95*
6 courses – 110**

Wine pairing

4 courses – 44
5 courses – 55
6 courses – 66

All prices are in EUR and include VAT.
If you have any allergies or dietary requirements, please let us know.



SATURDAY

PRESTIGE MENU



Wild Cod

Hand-cut cod ceviche, yuzu and lime leaf,
marinated kohlrabi and refreshing citrus gel



Halibut*

Pan-seared halibut in farmhouse butter, fregola, red beet,
confit vine tomato & herb oil



Heritage Duck Liver

Crispy seared foie gras with sweet red onion
tarte tatin, celariac, portobello and madeira



Belgian Veal

Veal tenderloin and slow-cooked cheek, pommes Anna,
roasted pumpkin & charred leek



Cheese**

Altenbroek walnuts and apple syrup,
blue grapes & house-made nut bread



Pear

Infused conference pear, salted caramel, passion fruit,
dark Callebaut chocolate brownie



Courses

4 courses – 87,5
5 courses – 95*
6 courses – 110**

Wine pairing

4 courses – 44
5 courses – 55
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VEGETARIAN

PRESTIGE MENU



Fregola

Plateau de Meuse cheese, basil,
& olive crisp



Autumn Fields*

Glazed autumn vegetables, roasted pumpkin,
artichoke, red beet & herb oil



Gnocchi

Rocket, confit tomato,
Oude Mergelland farmhouse cheese



Forest Mushrooms

Risotto, crispy parsnip,
marinated kohlrabi



Cheese**

Altenbroek walnuts and apple syrup,
blue grapes & house-made nut bread



Pear

Infused conference, salted caramel, passion fruit,
Callebaut dark chocolate brownie



Courses

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6 courses – 110**

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