

PRESTIGE MENU

Wild Cod

Hand-cut ceviche with yuzu, citrus gel, and
marinated kohlrabi.

Norway Haddock*

Baked red beets, hazelnut risotto, crosnes, celeriac, and beurre
blanc with kombu and dashi.

Veal Shank**

Pasta filled with roasted veal shank, morels, grated autumn truffle,
bouillon & parsley root.

Venison

Roasted venison fillet, fig, chicory, forest
mushroom, parsnip, and game jus.

Pear

Infused conference pear, salted caramel,
passion fruit.

The Cheeseboard of the Manor***

Cheese from Crèmerie Saint-Simeon, Altenbroek walnuts and
honey, red grapes, homemade nut bread.



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.

Do you have any allergies or dietary requirements? Please inform our staff.