

PRESTIGE MENU

WELCOME TO OUR PLEASURE GARDEN

Our Prestige Menu is a true celebration of craftsmanship and the finest ingredients. Each dish reflects our passion for quality, created in close collaboration with local farmers, growers, and artisans who share our commitment to excellence.

Inspired by the seasons and rooted in the rich bounty of our region, the menu highlights peak-season produce, prepared with creativity and care.

Menu

Fri & Sat: 5 or 6 courses only

Courses

5 courses – 95

6 courses – 110

Wine pairing

Regular: 55 / 66

Premium: 65 / 78

All prices are in EUR and include VAT.



Hamachi

Marinated hamachi with crunchy white asparagus, pak choi, and a clear dashi broth.

Langoustine

Seared Danish langoustine with young courgette, basil and airy langoustine foam.

Duck liver

Crispy seared foie gras with sweet red onion tarte tatin and crisp green and white asparagus.

Wagyu

Grilled wagyu with puffed potato, young peas, and a rich, Velvety chanterelle sauce.

Cheese

Altenbroek walnuts, Lèrida figs, home-made nut bread, apple syrup and honey.

Strawberry & Rhubarb

White chocolate brownie with rhubarb, verbena and refreshing strawberry sorbet.



If you have any allergens or dietary requirements, please let us know.