

FAVOURITE MOMENTS

6 courses 139,00

HAMACHI

ponzu, turnip, raspberry
>> 15g Golden Queen Imperial caviar +35,00

ONION BROTH

mushrooms, tomato, lemongrass oil
>> add langoustine +39,00

REGIONAL ASPARAGUS

chicken oyster, verjus beurre blanc, jalapeno

HALIBUT

spinach sauce, Old Groendal

VEAL – LOIN & SWEETBREAD

pea, thai curry

RHUBARB

basil sorbet, cardamom

ZUCCHINI

ponzu, turnip, raspberry

ONION BROTH

mushrooms, tomato, lemongrass oil

REGIONAL ASPARAGUS

tofu, verjus beurre blanc, jalapeno

AUBERGINE

spinach sauce, black garlic

PEA DUMPLING

tempura, thai curry

STRAWBERRY SORBET

chili, shiso mousse, kombucha

RAW MILK CHEESE SELECTION

Selection by Kaasaffineurs Van Tricht, Belgium
>> exchangeable for another course

as an additional course

15,00

DRINKS

curated by our sommelière Atlanta Lehmann

WINE PAIRING

one glass of wine per course
69,00

NO BOOZE

one alcohol-free drink per course
49,00

Our Favourite Moments menu
is our suggestion for your evening.

We are happy to adapt it to your wishes –
whether allergies, vegan options or a shorter menu.

Each line represents one course:
on the left with fish or meat – on the right vegan.

You choose one option per line,
and we will serve your menu accordingly.