

Menu gourmand

Starters

MRIJ beef

Steak tartare | 69-degree egg yolk | piccalilli | quinoa

Sea bass

Ceviche | citrus caviar | cucumber | sea fennel

Intermediate course

Orange chicken broth

Chestnut mushroom | rillette | brioche | chive mayonnaise

Langoustine bisque

Rouille | fennel | prawn | tomato salsa

Main Courses

Grass-fed beef

Chimichurri | seasonal vegetables

Salmon

Beurre blanc | green peas | baby carrot | herring roe

Desserts

Classic Tiramisu

Mascarpone | sponge cake | cocoa

Brownie

Passion fruit | almond | caramelized hazelnut

Menu prices: two, three or four courses 39 – 49 – 59 euro.

