

SPRING MENU

GREEN PEA

Milk curd, flavors of citrus, green strawberry



BEETROOT

Fig leaf, shiso, smoked almond, blackberry



With 6-course menu only

SWEETBREAD

Cassoulet, tomato, lardo, tarragon



ASPARAGUS

Hazelnut, coffee ponzu, meadowsweet



LAMB & KNÖDEL

Goulash, morille, spring greens

or

TEMPEH

Dutch grains, garden nasturtium, sunflower seed



STRAWBERRY

Rosemary, chamomile, pine nut

5 courses - €95

6 courses - €110



Extra cheesedessert - supplement €17

OUDWIJKER LAZULI

Rye, lovage, sherry, apple

or

Extra dessert course - supplement €15

BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter

SPRING MENU

VEGETARIAN

GREEN PEA

Milk curd, flavors of citrus, green strawberry



BEETROOT

Fig leaf, shiso, smoked almond, blackberry



With 6-course menu only

ARTICHOKE

Cassoulet, tomato, tarragon



ASPARAGUS

Hazelnut, coffee ponzu, meadowsweet



TEMPEH

Dutch grains, garden nasturtium, sunflower seed



STRAWBERRY

Rosemary, chamomile, pine nut

5 courses - €95

6 courses - €110



Extra cheesedessert - supplement €17

OUDWIJKER LAZULI

Rye, lovage, sherry, apple

or

Extra dessert course - supplement €15

BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter