SPRINGMENU

GREEN PEA
Milk curd, flavors of citrus, green strawberry

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With 6-course menu only
LANGOUSTINE
Beef marrow, yuzu, Dutch vanilla

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CODFISH
Wild garlic, angelica, lovage

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BEETROOT
Yeast, shiso, smoked almond

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LAMB & KNÖDEL
Goulash, morille, spring greens
or
TEMPEH
Dutch grains, black salsify, sunflower seed

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CONFERENCE
Chamomile, thyme, amazake

5 courses - €95
6 courses - €110

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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

SPRINGMENU

VEGETARIAN

GREEN PEA
Milk curd, flavors of citrus, green strawberry

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With 6-course menu only
CABBAGE
Seaweed broth, BBQ cabbage, XO

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OPPERDOEZE RONDE
Wild garlic, angelica, lavas

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BEETROOT
Yeast, shiso, smoked almond

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TEMPEH
Dutch grains, black salsify, sunflower seed

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CONFERENCE
Chamomile, thyme, amazake

5 courses - €95
6 courses - €110

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Extra cheesedessert - supplement €17
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or

Extra dessert course - supplement €15
BLACK BANANA PECAN PIE
Black banana, pecan, olive, brown butter