

MAKE YOUR CHOICE OUT OF OUR 2 MENUS  
CREATED BY LOUIS LINSTER

5 COURSES 135 €  
WINE PAIRING 5 GLASSES 60€

SEASONAL VEGETABLES  
*KALAMANSI / MISO / EGG YOLK*



SEA BASS  
*CEVICHE / KUMQUAT / AVOCADO*



BLACK COD  
*ARTICHOKE / LEMON / LOVAGE*



WAGYU BEEF  
*BEETROOT / HAZELNUT / TRUFFLE*



OUR CHEESE SELECTION  
*KAASAFFINEURS VAN TRICHT*  
SUPPLEMENTARY 24€



RED FRUITS  
*BLACKBERRY / RASPBERRY / YUZU / CREAM CHEESE*

*SHOULD YOU HAVE QUESTIONS ABOUT ALLERGENS,  
PLEASE INFORM OUR SERVICE TEAM.*

*SINCE WE ONLY USE FRESH PRODUCTS, PLEASE EXCUSE US  
IF SOMETIMES SOME OF THEM ARE MISSING FROM OUR SUPPLIERS.*

6 COURSES 160 €  
WINE PAIRING 6 GLASSES 75€

SEASONAL VEGETABLES  
*KALAMANSI / MISO / EGG YOLK*



SEA BASS  
*CEVICHE / KUMQUAT / AVOCADO*



BLACK COD  
*ARTICHOKE / LEMON / LOVAGE*



LANGOUSTINE  
*PURPLE CURRY / COCONUT / KAFFIR*



WAGYU BEEF  
*BEETROOT / HAZELNUT / TRUFFLE*



OUR CHEESE SELECTION  
*KAASAFFINEURS VAN TRICHT*  
SUPPLEMENTARY 24€



RED FRUITS  
*BLACKBERRY / RASPBERRY / YUZU / CREAM CHEESE*