

WINTER MENU

December 21 - January 3

2 courses - 42,50

3 courses - 52,50

starters

red mullet, potato, Jerusalem artichoke, wild garlic oil, ginger
bbq celeriac in miso jus and marinated radish

16

cauliflower mille-feuille, black garlic, pineapple, beurre noisette **V**

15

steak tartare, potato salad, vadouvan, Savora mustard, focaccia

16

main courses

venison flat iron steak, BBQ sauce, Pommes Anna, red cabbage, apple,
brandied raisins

31

salmon, vegetables, saffron, red chili pepper, beurre blanc

31

celeriac tartlet, roasted vegetables, crispy rice **V**

28

guilty pleasure

poached pear, mascarpone, white chocolate, cinnamon, Sichuan crumble,
pear sorbet

14

classic crème brûlée, stewed pear

12

tarte tatin with vanilla ice cream

14



WINTERMENU

21 december - 3 januari

2 gangen - 42,50

3 gangen - 52,50

starters

rode mul, aardappel, aardpeer, daslook olie, gember

16

bloemkool millefeuille, zwarte knoflook, ananas, beurre noisette V

15

steak tartaar, aardappelsalade, vadouvan, savora mosterd, focaccia

16

hoofdgerechten

hertensucade, bbq saus, pommes anna, rode kool, appel,

boerenjongens

31

zalm, groenten, saffraan, rode peper, beurre blanc

31

taartje met knolselderij, roasted veggies, rijst krokant V

28

guilty pleasures

stoofpeer, mascarpone, witte chocolade, kaneel, sechuan crumble,

perensorbet

14

klassieke crème brulee, stoofpeer

12

tarte tatin met vanille ijs

14



WINTERMENÜ

21. Dezember – 3. Januar

2-Gänge-Menü - 42,50

3-Gänge-Menü - 52,50

vorspeise

Blumenkohl Mille-Feuille, schwarzer Knoblauch, Ananas, Beurre Noisette V
16

Rotbarbe, Kartoffel, Topinambur, Bärlauchöl, Ingwer
15

Steak Tatar, Kartoffelsalat, Vadouvan, Savora-Senf, Focaccia
16

hauptgerichte

Hirschschulter, BBQ-Sauce, Pommes Anna, Rotkohl, Apfel, in Weinbrand
eingelegte Rosinen
31

Lachs, Gemüse, Safran, rote Chilischote, Beurre blanc
31

Sellerie-Tartelette, Ofengemüse, knuspriger Reis V
28

dessert

Pochierte Birne, Mascarpone, weiße Schokolade, Zimt, Sichuan-Crumble,
Sorbet von Birne
14

Klassische Crème brûlée, geschmorte Birne
12

Tarte Tatin mit Vanilleeis
14

