

Valentin-Menu 2019

Apéros

green olive with blood orange aroma & dill blossom
kroepoek of north sea crab with goat's cheese & tarragon
cod puree with yuzu & chamomile
beef jerky
crispbread with "nut butter"

Langoustino

pine carbonara | romaine lettuce

Veal shank ravioli

egg yolk sauce | artichokes

Breton john dory

bounded parsley juice | pepper "Letcho"

Black feather chicken

breast & confit leg | green asparagus

Coconut

semifreddo | passion fruit & banana

Mara de bois - strawberry

yogurt | "Cheesecake" | rice cracker with flowers & flower syrup

Petit Fours

marshmallow & fudge
macarons
chocolates

6-course menu € 96,-