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Winter leafs

Green olives with citrus & vanilla

Croque cheese & truffle

Dutch herring



'Shellfish velouté'



'Oyster ice cream'

smoked turbot consommé, hazelnut, Imperial caviar

'Hand dived scallop kissed by fire '

sea urchin, yuzu, black truffle, espelette pepper

'Lobster poached in a warm pork & truffle jelly'

vin jaune, broccoli, lobster caramel

'Sea bass on puffed scales'

smoked eel, verjus, sauerkraut, crispy cepes, fresh grapes

Roe deer 'Rossini'

padron pepper & lemongrass gravy, spring onion tempura, fermented shallot & sugared strawberry

Chocolate & Roquefort

Seasonal ice creams and sorbets

'Appel'

appel & ginger, salted caramel and pickled walnut
of

Guanduja chocolate with Dutch and Japanese plum, cognac & smoked salt



Vanilla & cumin gougère

Mont blanc & rum raisin

Madeleine brushed with hazelnut miso



€228 7 courses