

menu 24 June 2021

poached oyster, tomato water, lovage, nasturtium	16
grey mullet crudo, white currant, kohlrabi, codium	16
zucchini, turnip, green strawberry, chervil, basil	14
mussels, buttermilk, green peas, smoked parsley	16
roasted beetroot, blackberry sauce, milk foam lemon thyme	14
asparagus, hazelnut-oil <i>supplement ten grams royal belgian caviar €15</i>	15
lobster, bisque, strawberry, fennel	16
oyster mushroom, egg yolk sauce, pickled ginger shiso	16
bbq chicken thighs, plums, chard	18
cucumber sorbet, rhubarb compote woodruff mousse	7,5
elderflower quark ice cream, honey parfait salted honey caramel, milk crackers	8
la herve, sourdough crackers, chicory sunflower seed miso	10