

menu november 7th

scallop with celeriac, walnut and codium oil supplement caviar 15	22
pumpkin with garden cress and mandarin	15
bbq dutch squid with radicchio, chicory and hibiscus	17
bbq lettuce with salsa verde of lovage, green strawberry and elderberry capers	16
roasted mushrooms with jerusalem artichoke and dashi egg yolk	17
fettuccine with wild boar ragout and chestnut supplement truffle 10	18
chou farci with leek, hazelnut, black garlic and onion broth	21
skate wing with hollandaise and wild herbs	22
duck with chard and fermented plum jus	24
oudwijker lazuli cheese with cooking pear and white chocolade	10
quince with parsnip ice cream and almond milk-orange blossom granité	8
kojimousse with grape ice cream, plums and malt	7,5