

Alliance menu

* North Sea shrimp, croquette, tomato, nasturtium pesto, fermented tomato sauce and shrimp XO sauce

** Poached brill, asparagus, sea lavender, emulsion of wild garlic

Lobster, artichoke, fennel, codium, clear broth, seaweed

Fermented chicory and compote, cashew and walnutcrunch, ginger and lemongrass sauce

* Pan seared veal, green asparagus, young carrot, pea cream

*Poached rhubarb, rice cream, foam of goat cheese and mint, red fruits, raspberry ice cream

* 3-courses menu at € 60, with selection of drinks at € 84 (only at noon)

** 4-courses menu at € 85, with selection of drinks at € 121 (excl. dessert drink)

6-courses menu at € 115, with selection of drinks and dessert drink at € 185

Selection of drinks with alcohol or without alcohol