

Lunch

Starter

Pan seared haddock fillet with carrot, broccoletti, furikake, Tom Kha sauce

Main course

Pan seared redfish, fermented turnip cabbage, Jerusalem artichoke, corne de gatte, buttermilk sauce

or

Pan seared veal, salsify with parsley coulis, kale, parsley root, red wine sauce

Dessert

Poire Belle-Hélène, vanilla ice cream, citrus foam, chocolate sauce

*3-course lunch at € 50 without drinks,
with wine, water and coffee at € 70
Wine by the glass at € 9 (incl. glass of water)*