

Alliance menu

* *Marinated bouchot mussels, kale, lovage coulis,
cream of codium*

** *Red mullet, girolles, sweet potato, Tom kha
kai*

Lobster, bouillabaise, fennel, spring onion

*Eggplant, miso, fermented cherries, yellow beets,
cherry kombucha*

* *Young deer, parsnip, carrot, nasturtium,
seaweed crisp*

* *Vervain mousse, strawberry and rosewater
cremeux, citrus crumble, yoghurt curd, vervain
and yoghurt ice cream*

* *3-courses menu at € 55, with selection of drinks at € 73 (only at noon)*

** *4-courses menu at € 80, with selection of drinks at € 107 (excl. dessert
drink)*

6-courses menu at € 110, with selection of drinks and dessert drink at € 164

Selection of drinks with alcohol or without alcohol