

Vegan menu

** Gnocchi, kale, lovage coulis, cream of codium*

*** Pan seared koji, girolles, sweet potato, Tom
kha kai*

Vegan bouillabaisse, fennel, spring onion

*Eggplant, miso, fermented cherries, yellow beets,
bok choy, mung beans, cherry kombucha*

** Pan seared polenta, parsnip, carrot,
nasturtium, seaweed crisp*

** Carrot cake, vanilla and chocolate cremeux,
carrot and blood orange sorbet, citrus soup*

** 3-courses menu at € 50, with selection of drinks at € 68 (only at noon)*

*** 4-courses menu at € 65, with selection of drinks at € 92(excl. dessert
drink)*

6-courses menu at € 85, with selection of drinks and dessert drink at € 139

Selection of drinks with alcohol or without alcohol