

Vegan menu

*** Beetroot tartare, red cabbage compote, herbed yogurt*

** Eryngii oyster mushroom, cauliflower, hazelnut cream, crosnes, lacto koji sauce*

Celeriac lasagna, pumpkin seed and kombu miso, Tom kha sauce

Open ravioli, mushrooms, truffle, mushroom sauce

** Pan seared tempeh, salsify with parsley coulis, parsley root, Brussels sprouts, kale coulis*

** Chocolate mousse, sea buckthorn espuma, vegan yogurt and sea buckthorn mousse, mandarines*

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

*** 4-courses menu at € 75, with selection of drinks at € 102 (excl. dessert drink)*

6-courses menu at € 95, with selection of drinks and dessert drink at € 149

Selection of drinks with alcohol or without alcohol