

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