

Experience Menu

Mackerel & Caviar

Grilled mackerel, ssamjang, bean sprouts, and a seaweed and fermented cabbage consommé

Scallop

Fried scallop, served with glazed salsify, pear, and a chicken wing and white port wine sauce

***Small sole & Lobster**

Small sole with Canadian lobster, orange, sweet potato and a light lobster sauce

Sweetbread & Truffle

Crispy fried sweetbread, with Jerusalem artichoke, and cep sauce

“Veluwe” corn fed duck

Fried duck breast served with pumpkin, apricot, and gravy of duck with allspice

Goos liver

Warm goose liver, wild boar ham and Taleggio marbré
Signature dish for extension €19.50

Mocha

Plain chocolate mousse, Kahlúa and roasted coffee beans ice cream

Experience Menu

5 courses € 95.-

6 courses € 125.-

Cheese instead of dessert € 7.50 extra

Cheese extra € 18.50

Wines

Fancy a nice glass of wine?

Together with one of our sommeliers, look for the wine that suits you perfectly to complete your visit.

Experience Menu Vegetarian

Celeriac

Salad of roast celeriac, hazelnut, and a hazelnut and sherry vinaigrette

Chef's Specialty

Creamy cream soup of what nature has to offer at this moment

Aubergine

Crispy aubergine, pumpkin, and fennel and green curry sauce

***"Kale stew"**

Kale gnocchi, piccalilli, and smoked butter sauce

Wellington

Wellington of Jerusalem artichoke, black salsify, and a gravy of roasted winter vegetables

Mocha

Plain chocolate mousse, Kahlúa and roasted coffee beans ice cream

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