

## CLASSIC

CAVIAR 30 gr portion of caviar / cauliflower / crème fraiche	82
SALVADOR DALI sofa bocca lips of foie gras / raspberry / lychee / rose	36
VEAL SWEETBREAD polenta / almond / parmesan cheese	55
WAGYU A4 hasselback potato / ginger gravy	115
'TRUFFLE EXPLOSION'	55

## A LA CARTE DESSERT

'CORN' lemon tart / crème fraiche	13
CHEESES selection of cheeses by 'bourgondisch lifestyle'	18
MICHELIN STAR hazelnut / prestige fruit	13
'STROOPWAFEL'	9



## INNOVATIVE

LANGOUSTINE minestrone / carrot / chamomile / caviar	65
FARM EGG morchella / green asparagus / parmesan cheese	22
PULPO fregola / grapefruit / vuurzee	24
TARBOT bearnaise lobster / tomato salad / verbena	56
RAVIOLI beetroot / peas / bear leek / ricotta	34
LAMB watercress / pita / kumquat	45

## CHEFSMENU

4 course lunch menu	65
5 course lunch menu	80
6 course chefs menu	95
8 course chefs menu *	125
10 course chefs menu **	145

