

MENU AT HIGH ALTITUDE

Panna cotta tom kai – clamshell – mackerel

Ceviche skrei – black radish – sea-buckthorn – mustard seed – kaffir lime*

Coquille – chicory – yuzu – eel – lentils*

Eclair – pate – gravy – yakitori

Wild prawn – bisque – red grapefruit – barley

Pumpkin – veal cheek – buckwheat – mole*

Truffle soup – cheese foam

Amsterdam fallow deer – beetroot – polenta*

Blu tonka cheese – brioche – fig

Tarragon parfait – chocolate*

Menu 5* dishes 75

Menu 10 dishes 105

10 green dishes at high altitude

Panna cotta – clamshell – tortilla – eggplant

Ceviche carrot – black radish – sea buckthorn – mustard seed – kaffir lime

Preserved Roseval potato – chicory – yuzu – lentils

Eclair – pate – gravy – yakitori

Tomato – herbal tea – red grapefruit – barley

Pumpkin – black crackers – mole

Truffle soup – cheese foam

Oyster mushroom rendang – beetroot – polenta

Blu tonka cheese – brioche – fig

Tarragon parfait – chocolate

Menu 5 dishes 65

Menu 10 dishes 95

A LA CARTE

Panna cotta tom kai – clamshell – mackerel 12

Ceviche skrei – black radish – sea-buckthorn – mustard seed – kaffir lime 18

Coquille – chicory – yuzu – eel – lentils 22

Eclair – pate – gravy – yakitori 12

Wild prawn – bisque – red grapefruit – barley 18

Pumpkin – veal cheek – buckwheat – mole 18

Truffle soup – cheese foam 18

ICON DISH Ravioli – truffle mousseline – cheese foam – lardo di Colonnata – bresaola 45

Amsterdam fallow deer – beetroot – polenta 28

Blu tonka cheese – brioche – fig 12

Tarragon parfait – chocolate 14

Cheese selection 22

LUNCH 58

PANNA COTTA TOM KAI

beukzwam – makreel

PANNA COTTA TOM KAI - clamshell - mackerel

CEVICHE SKREI

rammenas – duindoorn – mosterdzaad – kaffir lime

CEVICHE SKREI - sea-buckthorn - mustard seed - kaffir lime

TRUFFELSOEP

kaasschuim

TRUFFLE SOUP - foam of cheese

POMPOEN

kalfswang – boekweit – mole

PUMPKIN - veal cheek - buckwheat - mole

DRAGON PARFAIT – chocolade 12

TARRAGON PARFAIT - chocolate

KAAS assortiment / *CHEESE selection* 18