

MENU AT HIGH ALTITUDE

Red cabbage meringue – apple – brown onion

"Aguachille" Yellow beetroot – jalapeño – sweet potato

*Sea bass – cauliflower couscous – pear**

Dutch shells – paella pastille – chorizo

*Wild prawn – pumpkin – baharat**

Sprat – celeriac – verjuice – potato mousseline

*Duck breast – rillette – apricot wine – quinoa – dosa**

Mandarin – hibiscus meringue – spice cake – gin

*Cremeux chocolate – miso – Markoesa – caramel**

Menu 4 courses * 85

Menu 7 courses 115

MENU AT HIGH ALTITUDE

VEGETARIAN

Red cabbage meringue – apple – brown onion

"Aguachille" Yellow beetroot – jalapeño – sweet potato

*Radish – cauliflower couscous – pear**

Dry aged beetroot – paella pastille – almond

*Eggplant – pumpkin – baharat**

Carrot – celeriac – verjuice – potato mousseline

*King bolete – apricot wine – quinoa – dosa **

Mandarin – hibiscus meringue – spice cake – gin

*Cremeux chocolate – miso – Markoesa – caramel**

Menu 4 courses *75

Menu 7 courses 95

A LA CARTE

“Aguachille” Yellow beetroot – jalapeño – sweet potato 18

Sea bass – cauliflower couscous – pear 22

Wild prawns – pumpkin – baharat 22

ICON DISH Ravioli – truffle – chesse – lardo di Colonnata – bresaola – hazelnut 45

Duck breast – rillette – apricot wine – quinoa – dosa 28

Black Angus flat iron steak – pulled beef – citrus polenta 32

Mandarin – hibiscus meringue – spice cake – gin 14

Cremeux chocolate – miso – Markoesa – caramel 14

Cheese selection 22

LUNCH 58

Meringue van rode kool – appel – bruine ui

ZEEBAARS

bloemkoolcouscous – peer

SEE BASS – cauliflower couscous – pear

WILDE GAMBA

pompoen – baharat

WILD PRAWN – pumpkin – baharat

EENDENBORST

rillette – abrikozenwijn – quinoa – dosa

DUCK BREAST – rillette – apricot wine – quinoa – dosa

Cremeux chocolade – miso – Markoesa – karamel 14

CREMEUX CHOCOLATE – miso – Markoesa – caramel

KAAS assortiment / *CHEESE selection* 22

TWENTYSIX

LUTE[®]