

## A LA CARTE

15<sup>00</sup>

### STARTERS

STEAK TARTARE  
beetroot, mustard, onion

LANGOUSTINE  
potato, bisque, chives

NORTH SEA CRAB  
kohlrabi, watercress, french dressing

ASPARAGUS  
olive, red onion

25<sup>00</sup>

### MAIN COURSES

CARROT  
couscous, tarragon, vadouvan

SEABASS  
lobster, chlorophyll, radish

ENTRECOTE  
white asparagus, mustard

BRILL  
fennel, dill, jerusalem artichoke

VEAL  
pearl barley, garlic, asparagus

11<sup>00</sup>

### DESSERT

BLUEBERRY  
crème patissière

FRENCH TOAST  
vanilla

PANNA COTTA  
chocolate, coffee ice cream

12<sup>00</sup>

4<sup>PIECES</sup>

### CHEESES

PIERRE ROBERT/FIORE/REMEKER/  
BLEU DES CAUSSES  
quince jam, walnut

## PERMANENT EXHIBITION

46<sup>00</sup>

4 COURSE MENU \*

52<sup>00</sup>

5 COURSE MENU

\* MACKEREL

cucumber, sorrel, yoghurt

\* SHALLOT

ramsons, eggplant, chervil

SEABASS

cauliflower, hollandaise, dill

\* ENTRECOTE

white asparagus, mustard

\* RHUBARB

basil, almond

## VEGETARIAN EXHIBITION

46<sup>00</sup>  
52<sup>00</sup>

4 COURSE MENU \*  
5 COURSE MENU

\* ASPARAGUS  
olive, red onion

\* SHALLOT  
ramsons, eggplant, chervil

DAIKON AND POTATO  
silver onion, chives

\* CARROT  
couscous, tarragon, vadouvan

\* BLUEBERRY  
crème patissière

ATELIER

79<sup>00</sup>

COURSE TASTING MENU

CRISPY BACON  
mustard, lovage

BBQ KOHLRABI  
black truffle, mustard herb

MACKEREL  
cucumber, sorrel, yoghurt

ASPARAGUS  
olive, red onion

SHALLOT  
ramsons, eggplant, chervil

TARTARE OF LANGOUSTINE  
dashi, hollandaise

RED ROSES  
blue violets

GRANITE OF CHAMPAGNE  
elderflower

BRILL  
jerusalem artichoke, viking salt

VEAL  
pearl barley, garlic

GRADE 5 WAGYU  
soy

CRÈME BRÛLÉE OF LANGRES  
quince jam, mustard

BABA AUX AMARETTO  
white chocolate, pistachio

PANNA COTTA  
mandarin, wild rice

FRENCH TOAST  
vanilla