

## STARTERS

Langoustine Carpaccio Citrus   Koshihikari-Rice	38 €
Terrine de Foie Gras Quail   Linden blossom   Black walnut	40 €
Cured sea bass Baby turnip   Watercress   Chorizo oil	35 €

## INTERMEDIATE COURSES

Comté-Tortellini Vin Jaune   Asparagus   Chanterelles	36 €
Wild-caught turbot Beurre blanc   Parsley   Capers	48 / 56 €
Pikeperch from the IJsselmeer Bisque   Pig's tail   Radish	44 €
Octopus Watermelon   Fennel   Ricotta	46 €

We offer a vegetarian menu on request.

We charge €8 per person for the cover charge, including bread and water.

Additional costs may apply for adjustments or changes to the menu.

We keep separate allergen documentation for our dishes. Please feel free to ask us.

## MAIN COURSES

Pigeon from Théo Kieffer "en Croûte" 58 €  
Sauce Salmis | Artichoke | Chanterelles

Three Ways of Lamb from Stotz Sheep farm 58 €  
Carrot | Dukkah | Potato Dumpling

## DISHES FOR TWO OR MORE

Truffled Bresse Poularde from "Odefey & Töchter"  
Served in two courses, for 2-4 Persons

Oven roasted starting at 180 €

On advance order

In sea salt crust starting at 200 €  
70 minutes preparing time

In the bladder starting at 230 €  
2 hours preparing time

Loup en Crôte starting at 150 €

## DESSERT FOR TWO OR MORE

Tarte Tatin flambée starting at 65 €  
Vanilla Ice Cream | Apple brandy  
Last order 2:30 pm / 10:30 pm