

## KERST LUNCH 2022

### AMUSE

**OESTER | GROENE OLIJF | TOMAAT**  
OYSTER | GREEN OLIVE | TOMATO

**WAFEL | SPRUIT | BOERENKOOL | GEROOKTE AMANDEL**  
WAFFLE | BRUSSEL SPROUT | KALE | SMOKED ALMOND

**NOORDZEEKRAB | WATERMELOEN | VERJUS**  
NORTH SEA CRAB | WATERMELON | VERJUS

### MENU

**KALFSTARTAAR | LANGOUSTINE | CRÈME FRAÎCHE | KAVIAAR**  
VEAL TARTARE | LANGOUSTINE | CRÈME FRAÎCHE | CAVIAR

CP

**TARBOTFILET | AARDPEER | POSTELEIN | HERFST TRUFFEL**  
FILLET OF TURBOT | JERUSALEM ARTICHOKE | PURSLANE | AUTUMN TRUFFEL

CP

**KALFSZWEZERIK | GEROOKTE PALING | PASTINAAK | MADEIRA**  
SWEETBREADS OF VEAL | SMOKED EAL | TURNIP | MADEIRA

CP

**REERUGFILET | AMANDEL | SINAASAPPEL | WORTEL | REEJUS | PEPPERKOEK**  
SADDLE OF VENISON | ALMOND | ORANGE | CARROT | VENISONJUS | GINGERBREAD

CP

**PRÉ-DESSERT BLOEDSINAASAPPEL | VENKEL | YOGHURT SORBET MET DRAGON**  
PRÉ-DESSERT BLOOD ORANGE | FENNEL | SORBET OF YOGHURT WITH TARRAGON

CP

**WITTE CHOCOLADE | RODE BIET | WINTERTRUFFEL | OLIJF OLIE**  
WHITE CHOCOLATE | RED BEETROOT | WINTERTRUFFLE | OLIVE OIL

### WIJNARRANGEMENT | WINE PAIRING

**5 GANGEN | 5 COURSES**

**€ 62,50**