



INSPIRED BY RESTAURANT KAREL 5

ELEGANT MENU

Salad of 18 vegetables

Saint John's wort, aged cherry vinegar

Plaice

Roasted paprika, artichoke, garum, sardine, squid

Edible crab

Bisque, red lentils, preserved chard

Guinea fowl

Turnip greens, arancini of Vialone rice, grilled fennel

Orange

Chervil and tarragon ice cream, cottage cheese, white chocolate, flowers

EXPERIENCE MENU

Kohlrabi confit

Ajo blanco, grape, caper leaf, yuzu

Red beet

Herbs from the garden, vinaigrette of wild garlic

Raviolo

Parmesan, truffle

Smoked carrot polenta

Vegetable gravy, Ratte potato, kombu

Orange

Chervil and tarragon ice cream, cottage cheese, white chocolate, flowers

Wine pairing

35

43

**Including aperitif & amuse bouche, wine pairing,
mineral water, coffee & mignardises**

4-courses all-in **120** per person

5-courses all in **145** per person