



## INSPIRED BY BISTRO KAREL 5

### Sea bass

Ceviche, pea, fregola, lime, goat yogurt

or

### Livar pork

Neck, bumbu, cashew, cilantro, kohlrabi

### Tortellini 🍷

'En papillote', truffle, parmesan cheese

### Plaice

Green asparagus, patatas bravas, octopus, tomato chimichurri

or

### Guinea fowl

Aged Emmenthal, tarragon, zucchini, buckwheat, turnip greens

### Dessert from the Chef

#### Menu

3-courses **39** (without 🍷)

4-courses **45**

#### Wine

3 glasses **21**

4 glasses **26**

#### Including wine pairing, mineral water, coffee and friandises

3-courses **65**

4-courses **75**

## CHEFS MENU

A monthly changing menu in which the Chef and his kitchen brigade preferably use regional and seasonal products.

#### Menu

3-courses **39**

4-courses **45**

5-courses **52**

#### Wine pairing

3 glasses **21**

4 glasses **26**

5 glasses **31**

For groups we kindly ask you to choose 1 menu for the whole group and inform us regarding the choice 1 week in advance.

#### Would you like to close your dinner with a dessert buffet?

**12,50** per person - *instead of a dessert*

#### Would you like to supplement your dinner with a fine selection of cheeses?

**12,50** per person

**7,50** per person - *instead of a dessert*