

# D

## Amuse

### North Sea Crab

camomile / Granny Smith / kumbawa

### Pumpkin\*

foie gras / Union 55 / eel

### Egg

cep / focaccia / Sambuca

### Langoustine\*

broccoli / onion / nori vert

*supplement of caviar 10 gr*

15

### Lasagna

celeriac / Pecorino / Amalfi lemon

### Venison

currant / 70% pure chocolate / red cabbage

or

### Tenderloin

foie gras / Jerusalem artichoke / black truffle

*supplement*

35

*supplement selection of cheese*

15

## Dessert

### Daalder menu

7 course menu & supplement of caviar | 7 wine pairings |

O Original water | coffee / tea / friandises

160



5 courses 69  
5 wine pairings 42,50



7 courses 89  
7 wine pairings 59,50

\*These dishes are not included in the 5-course menu