

Sylvester 2018

PALING rode biet – mierikswortel – boekweit

COQUILLE pastinaak – quinoa – Gin Tonic komkommer

TARBOT selderij – morille – foie gras

HERT raviolo – pompoen – ragu

PICANHA zuurkool – bacon en rode wijnsaus – zilverui

MILLE-FEUILLE caramel – peer – zoethout

Menu 85

Menu met wijnarrangement 125

Menu all-in (aperitief, wijn, water en koffieservice) 140

EEL beetroot – horseradish – buckwheat

SCALLOP parsnip – quinoa – Gin Tonic cucumber

TURBOT sellery – morel mushroom – foie gras

VENISON raviolo – pumpkin – ragu

PICANHA sauerkraut – bacon and red wine sauce – baby onion

MILLE-FEUILLE caramel – pear – licorice

Menu 85

Menu with wine pairing 125

Menu all in (including aperitif, wine, water and coffee/tea) 140