



GRAND LUNCH

Monday

Cream of asparagus soup

Chicken breast | gnocchi | green peas | truffle sauce

Mille Feuille | vanilla | strawberry

Tuesday

Grilled green asparagus | wild garlic vinaigrette | pekan nuts

Char filet | pasta squares & braised white cabbage | horseradish | sour cream

French chocolate mousse in the glass

Wednesday

Cream of wild garlic soup | potato straw

Braised eggplant | tahina cream | sumak | pomegranate | tabouleh

Apricot-rosemary entremet | roasted apricot | oranges sherbet

Thursday

Duck | apple-ginger dressing | zucchini & carrot | radish

Homemade pasta | datterino tomato | basil | burrata

Nougat crème brûlée | strawberry & rhubarb | Valrhona Dulcey Ganache

Friday

Salmon Wafu | avocado | coriander | sesame oil | yuzu

Flat Iron from the Angus beef | grilled green asparagus | Miso cream & BBQ

Homemade apple crumble tart

2 courses: € 16,50

3 courses: € 21,50