

## SALMON

*Filet with crust of  
fresh garden herbs,  
carpaccio of beetroot,  
oil of herbs*

## VEAL

*Steak, Lima bean,  
fennel, chilli flakes,  
and pistachio-dragon  
pesto*

# DINER

## CHOCOLATE KISS

*filled with  
italian foam,  
smokey whisky and  
honeycomb*



**DINER**

*SPRING & SUMMER*

all dishes



**ENTRÉES**

**SALMON\***

FILET WITH CRUST OF FRESH GARDEN HERBS,  
CARPACCIO OF BEETROOT, OIL OF HERBS

**MACKEREL\***

PREPARED ESCABECHE STYLE, DRESSING OF FRESH OYSTER  
AND CUCUMBER

**DORADE**

WITH A SQUID CARPACCIO, CRÈME OF SHALLOT  
AND OLIVE OIL CAVIAR

**VEAL\***

STEAK TARTARE WITH FRESH SALAD OF SEASONAL VEGETABLES,  
CURD AND OIL OF CITRUS

**TRUFFLE POTATO\***

MOUSSE WITH FRESH HERB SALAD, GREEN ASPARAGUS,  
TOMATO, SAFFRON, CHIPS OF PURPLE KALE AND QUINOA

**MOZZARELLA**

GRILLED RED PEPPER, GRAPES, TOMATO,  
PUMPKIN AND BASIL

**SOUPS**

**THAI THOM KHA SOUP\***

THAI "THOM KHA SOUP" OF LANGOUSTINE WITH BAKED SEA BASS,  
SEREH AND COCONUT

**QUAIL**

DOUBLE DRAWN SOUP, COFFEE-FLAVOURS,  
ORANGE AND CORN

**POMODORI\***

SOUP OF ROASTED TOMATOES, CREAM OF OREGANO AND  
BALSAMIC VINEGAR

**POULTRY**

STOCK, MACADAMIA NUTS, BLACK SESAME,  
GYOZA AND ROOT

**WATERMELON**

FRESH SUMMERY SOUP WITH WASABI  
AND FETA CHEESE

**ENTREMETS**

**SEAWOLF\***

FRIED FILET, RISOTTO VONGOLE, COULIS OF GREEN HERBS  
AND OYSTER FOAM

**TUNA**

GRILLED, PESTO OF PECAN & ROASTED RED PEPPER,  
LIME-HUMMUS AND WATERCRESS

**LAMB\***

SWEETBREAD, WITH PEAR-AOILI AND SPICY BULGUR  
WITH LIME CRESS

**BURRATA**

SALAD OF ARTICHOKE, OLIVES, BROCCOLI,  
EGGPLANT AND ALLSPICE

**PLUM TOMATO\***

RAGOUT VAN AARDPEER, AKKER PADDENSTOEL EN RUNDERTONG,  
GEPOFTE UI EN POSTELEIN

**PLATS PRINCIPAUX**

**SEABASS**

RED PEPPER, BLACK RICE, LEMON-MAYONNAISE AND A FRESH SALAD  
OF WATERCRESS, HARICOTS VERTS AND ASPARAGUS

**HALIBOT\***

PUFFED EGGPLANT, CAVALLO NERO, CAUJFLOWER  
AND TOMATO OIL

**VEAL\***

STEAK, LIMA BEAN, FENNEL, CHILLI FLAKES AND  
PISTACHIO-DRAGON PESTO

**KABELJAUW**

HALF GEZOUTEN,  
ESCALIVADA, MOUSSELINE & LIMON BEURRE BLANC

**FARM CHICKEN**

BRISKET WITH SMOKED ALMOND, SMALL POTATOES, MOROCCAN  
LEMON AND CHILLI CRESS

**TOURNEDOS**

WITH SICILIAN RATATOUILLE, MASCARPONE CRÈME AND  
CHIMICHURRI

**ZUCCHINI\***

PAPPARDELLE OF ZUCCHINI, CRÈME OF FENNEL, QUINOA  
AND TOMATO

**ASPARAGUS**

ROASTED AND STEAMED "LA RATTE" POTATOES, ASTER AND SALSA  
VERDE

**PÂTISSERIE**

**CHOCOLATE KISS\***

FILLED WITH ITALIAN FOAM, SMOKEY WHISKY  
AND HONEYCOMB

**TARTELETTE**

FILLED WITH CREAM OF CHERRY BALSAMIC,  
LEMON MERENGUE

**COOKIE & CHOCOLATE**

MOUSSE OF ROASTED CHOCOLATE AND CARDAMOM,  
ORANGE-CARAMEL

**CREMEAUX**

OF LIME AND KALAMANZI IN A CRISPY WAFLE

**LEMON BABA**

GRAPEFRUIT, LEMON, LIME IN LIMONCELLO SIRUP WITH  
YOGHURTCREAM

**CHEESE CAKE**

CRUMBLE OF ALMOND AND LIME,  
MOUSSE OF WHITE CHOCOLATE

**WE ARE MORE THEN HAPPY TO PROVIDE  
YOU WITH A SUITABLE  
WINE SUGGESTION DURING YOUR EVENT.**



**DINER**

**AUTUMN & WINTER**

alle gerechten



**ENTRÉES**

**SALMON\***

FILET WITH CRUST OF FRESH GARDEN HERBS, CARPACCIO OF BEETROOT, OIL OF HERBS

**MACKEREL**

PREPARED ESCABECHE STYLE, DRESSING OF FRESH OYSTER AND CUCUMBER

**BEEF\***

STEAK TARTARE WITH BRESAOLA, CHIPS OF KALE, RETTICH, CRÈME OF HORSERADISH, ALLSPICE

**DUCK**

MARINATED IN LIQUORICE BRISKET WITH RILETTE-LOLLY, MUESLI, ATJAR OF ROOT, CRÈME CARROT AND MIZUNA

**TRUFFLE POTATO\***

MOUSSE WITH FRESH HERB SALAD, GREEN ASPARAGUS, TOMATO, SAFFRON, CHIPS OF PURPLE KALE AND QUINOA

**SALAD\***

PUFFED SWEET POTATO, SPAGHETTI OF SWEET & SOUR CHIOGGIA BEETROOT, APPLE AND A BALSAMIC-DRESSING

**SOUPS**

**THAISE THOM KHA SOEP\***

THAI "THOM KHA SOUP" OF LANGOUSTINE WITH BAKED SEA BASS, SEREH AND COCONUT

**POULTRY**

STOCK, MACADAMIA NUTS, BLACK SESAME, GYOZA AND ROOT

**QUAIL**

DOUBLE DRAWN SOUP, COFFEE-FLAVOURS, ORANGE AND CORN

**POMODORI\***

SOUP OF ROASTED TOMATOES, CREAM OF OREGANO AND BALSAMIC VINEGAR

**SWEET POTATO**

STOCK OF ROASTED SWEET POTATO AND RATATOUILLE

**ENTREMETS**

**SEAWOLF\***

FRIED FILET, RISOTTO VONGOLE, COULIS OF GREEN HERBS AND OYSTER FOAM

**SCALLOP\***

GRILLED WITH CELERIAC AND LEEK, CANDIED CELERIAC, OIL OF GARDEN HERBS WITH JAPANESE RADISH

**BEEF**

RAGOUT VAN AARDPEER, AKKER PADDENSTOEL EN RUNDERTONG, GEPOFTE UI EN POSTELEIN

**VEAL\***

SWEETBREAD, CRÈME OF PARSNIP AND A FOAM OF DUCK LIVER

**PUMPKIN\***

GNOCCHI, ROASTED, SAGE AND FRESH PARMESAN SHAVINGS

**SALADE**

CELERIAC IN DILL/LEMON, ALMOND/CAULIFLOWER, ROMANESCO, PURPLE CAULIFLOWER AND A FOAM OF SMOKED CELERIAC

**PLATS PRINCIPAUX**

**COD**

HERB RISOTTO, FENNEL, ORANGE AND MARINATED BEECH MUSHROOM

**HALIBOT\***

PUFFED EGGPLANT, CAVALLO NERO, CAULIFLOWER AND TOMATO OIL

**VEAL\***

STEAK, UMA BEAN, FENNEL, CHILLI FLAKES AND PISTACHIO-DRAGON PESTO

**DUCK**

BREAST FILET, SPAGHETTI OF CHIOGGIA BEETROOT, PARSNIP, PECAN, CARROT GLACE

**GUINEA FOWL**

FILET BREAST, CREAM OF CELERY, POLENTA, JERUSALEM ARTICHOKE, ERINGY MUSHROOM, GRAVY OF CÈPES

**TOURNEDOS**

POTATO MOUSSELINE WITH GREEN CURRY, PURSLANE, AKKER-MUSHROOMS, THAI BASIL JUS

**ZUCCHINI\***

PAPPARDELLE OF ZUCCHINI, CRÈME OF FENNEL, QUINOA AND TOMATO

**VEGETABLE GARDEN**

ERINGY MUSHROOM, RED BEETROOT, TOPINAMBUR, PARSNIP, UMA BEANS AND GREEN CABBAGE

**PÂTISSERIE**

**CHOCOLATE KISS\***

FILLED WITH ITALIAN FOAM, SMOKEY WHISKY AND HONEYCOMB

**TARTELETTE**

FILLED WITH CREAM OF CHERRY BALSAMIC, LEMON MERENGUE

**STICKY TOFFEE**

CARAMEL OF LIME, CHOCOLATE WITH NUTS AND LEMONCOOKIE

**CHEESE CAKE**

CRUMBLE OF ALMOND AND LIME, MOUSSE OF WHITE CHOCOLATE

**CREMEAUX**

OF LIME AND KALAMANZI IN A CRISPY WAFLE

**PEAR**

YOGHURT, PECANNOOT, GEKARAMEUSEERDE WITTE CHOCOLADE GANACHE

**WE ARE MORE THEN HAPPY TO PROVIDE YOU WITH A SUITABLE WINE SUGGESTION DURING YOUR EVENT.**

