

bread & dip
sourdough • homemade dip

7⁵⁰

starters

courgette v
sweet potato • mushroom • hazelnut
potato truffle foam
Tenuta La Falcone Bianco di Custoza 2024, Veneto, Italy

14⁵⁰

celeriac v
shallot • mustard • dukkah
hazelnut • wild mushroom foam
Terrana Wines 'Pinot Grigio' 2023, Trentino, Italy

14⁵⁰

vitello tonnato (available without fish)
veal • tuna • beetroot
Terlan 'Pinot Bianco' 2024, Alto Adige, Italy

14⁵⁰

salmon and tuna roulade
wasabi ice cream • dashi mayonnaise
lime leaf
Hees Riesling Trocken 2023, Nahe, Germany

17⁵⁰

8⁵⁰

entremet

leek v
miso • orange • hazelnut • verjus sauce
Hees Riesling Trocken 2023, Nahe, Germany

12⁵⁰

halibut
pearl barley • parsnip • beurre blanc
*La Closerie des Lys 'Chardonnay' 2024,
Pays d'Oc, France*

19⁵⁰

7⁵⁰

pork belly
fennel • celeriac • sesame • miso
*La Closerie des Lys 'Pinot Noir' 2023,
Pays d'Oc, France*

16⁵⁰

7⁵⁰

bread & dip 5⁰⁰
with herbs from the Hoftuin

salad 6⁵⁰
vegetarian Caesar salad

Hoftuin veggies 7⁵⁰
fresh harvest from the Hoftuin

portion fries 5⁰⁰
mayonnaise

truffle fries 7⁵⁰
truffle dip • Parmesan cheese

seared duck liver 5⁰⁰

mains

orzo v 26⁵⁰
endive • Parmesan • Hoftuin vegetables
crispy broad bean
Terrana Wines 'Merlot' 2022, Alto Adige, Italy

6⁵⁰

pumpkin v 26⁵⁰
Hoftuin vegetables • red cabbage
mushrooms • red onion
*La Closerie des Lys 'Pinot Noir' 2023
Pays d'Oc, France*

7⁵⁰

fish & season 27⁵⁰
catch of the day • bouillabaisse
yellow pepper • Hoftuin vegetables
Sallier de la Tour 'Grillo' 2024, Sicilië, Italy

7⁵⁰

rib-eye 34⁵⁰
chimichurri • Hoftuin vegetables
sweet potato • Madeira jus
Mocavero 'Negroamaro' 2020, Salice Salentino, Italy

7⁰⁰

desserts

pear 12⁵⁰
cake • compote • cinnamon ice cream
pistachio • Pedro Ximénez
Kracher Spätlese 'Cuvée' 2023, Burgenland, Austria

6⁰⁰

chocolate bombe 12⁵⁰
white chocolate • sea buckthorn
beetroot jelly • chocolate ice cream • honey tuile
*Maison Parcè frères Rivesaltes 2002
Ambré 20 ans d'âge, Roussillon, France*

8⁵⁰

affogato 7⁵⁰
vanilla ice cream • espresso

scroppino 9⁵⁰
limoncello • prosecco • vodka

coffee or tea with friandises 8⁵⁰
coffee or tea of choice • friandises from
our pastry kitchen

cheese platter 18⁵⁰
selection of cheeses • fig and nut bread
Mas Amiel 20 years old, Roussillon, France

12⁵⁰

v vegetarian

We take the utmost care when preparing our dishes with regard to food allergies. Please inform our staff of any allergies before placing your order.

dinner 17:30 - 21:00