



AMUSE-BOUCHE



STARTERS

Mini charcuterie platter

Smoked carpaccio / porchetta / lamb ham /
pickled vegetables / olives / figs / bacon jam /
toast with sea salt

or

Terrine of assorted smoked fish

Halibut / eel / trout / salmon /
potato blini / vodka and spice cream /
rye bread and Groningen spelt crumble

or

Kohlrabi



Seared kohlrabi from the Jospier /
black garlic cream / leek stock /
chestnut and toasted hazelnut crumble /
olive crisp

INTERMEDIATE COURSES

Wild boar

Slow-cooked wild boar shoulder /
parsnip cream / elderberry glaze /
Brussels sprout leaves /
black truffle croquettes

or

Tomato consommé

Crab / marinated tomato / brioche croutons

or

Chanterelle broth



Wild mushroom ravioli / spruce needles



MAIN COURSES

Beef

Steak / beef cheek / parsley root purée /
veal jus / rainbow carrots / salsify crisp

or

Cod

Pan-fried cod / confit potato / champagne and
shallot foam / carrot cream / sea vegetables

or

Asparagus & pumpkin



Grilled green asparagus /
grilled pumpkin / mousseline of Groningen
potato with wild garlic / fermented vegetable
jus / morels / crispy potato and truffle



DESSERTS

Apple millefeuille

Brown butter ice cream / sweet chestnut
namelake / brandy-soaked raisins /
chocolate

or

Dutch cheese platter

Various types of Dutch cheese /
assorted accompaniments

