

## Evening Menu

\*\*Green Asparagus/Brussels Shiitake/Kvass  
*Asperges Vertes/Shiitake de Bruxelles/Kvass*

Wild Cauliflower/Belgian Quinoa/Geuze  
*Wilde Bloemkool/Belgische Quinoa/Geuze*

Fennel/Zucchini/Pasta  
*Fenouil/Courgette/Pâtes Fraîches*

\*White 'dune' Asparagus/Hops/Monarda Didyma  
*Witte Duinasperges/Belgische Hop/Monarda Didyma*

Spring garlic/Egg/Beetroot Bourbon  
*Jeunes Aillettes/Oeuf/Betterave Bourbon*

\*\*Cheese  
*Kaas/Fromage*

Rhubarb/Angelica/Granola  
*Rabarber/Engelwortel/Granola*

**4 course tasting menu: €32 pp**  
**\*5 course tasting menu: €40 pp**  
**\*\*6 course tasting menu: €50 pp**  
(extra cheese in the menu: + €6)

**Cocktail and wine pairing 4/5 courses: €20 pp**  
**Cocktail and wine pairing 6 courses: €25 pp**

*Menu may vary depending upon arrivals.*

*Make your reservation through our website*