

brunch

€ 65,00 per person

fingerfood

shrimp bread - algae butter

vichysoisse with vegetables from our own garden

sharing

oyster

cocktail inspired

menu

sushi collection

selection of the day - 2 p.p.

rilette of cod

celeriac crisps

zeeland mussels

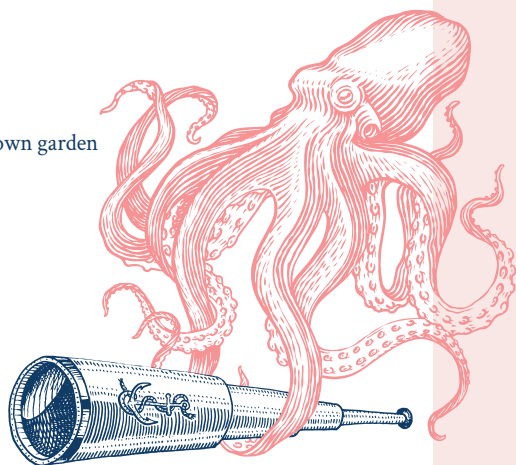
saké - chili - coriander - ginger

plat'eau dock & roll

salmon: sashimi - marinated - smoked
seasonal salad - artisan smoked eel - mackerel
pickled vegetables - dill cream - red onion

dame blanche

homemade ice cream - madagascar vanilla
hot chocolate sauce



drinks

SPARKLING

Una Volta Brut Nature, Rosell Mir	€ 9,00
Penedes, Spain Grape: Macabeo	
Brut Réserve, Taittinger	€ 16,00
N.M. à Reims, France Grapes: Pinot Noir, Chardonnay, Pinot Meunier	

WHITES

Fritz Haag, trocken 2021	€ 8,00
Kabinett Mosel, Germany. Grape: Riesling	
Turra Branco 2021, Turra Vinhos	€ 8,00
Vinho Verde, Portugal. Grapes: Azal, Arinto, Alvarinho	
Am Berg 2021, Domaine Ott	€ 11,00
DAC Wagram, Austria. Grapes: Grüner Veltliner	
Chablis 2019, Gilbert Picq	€ 14,00
AOP Chablis, Auxerrois, France. Grape: Chardonnay	
Arzheim RF 2020, Kranz	€ 12,00
Pfalz, Germany. Grape: Chardonnay	

Ask for our full wine list.