

brunch

€ 72 per person

chef's surprise

shrimp bread - algae butter

menu

3 oysters inspired by cocktails

bloody mary - A thai - penicillin

ceviche of salmon

red beet - mustard caviar
dill oil

red mullet

vegetables from our own garden

baby lobster

lettuce - green vegetables

sweet ending

seasonal fruit - our signature home made
ice cream with madagascar vanilla



paring beverages: a selection of wine, soft,
draft beer, coffee/tea + € 39 p.p.