

## GREEN TABLE

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Tartare of carrot and salted watermelon – buckwheat

Pumpkin from skin to pit

Beetroot – lovage – goat cheese – Granny Smith apple

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Truffle risotto – cheese foam – olive oil

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Pointed cabbage – red cabbage butter sauce – polenta

Potato – porcini mushroom – celeriac

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Parfait of tarragon – fennel – meringue

Chocolate structures

75

A la carte	
Voorgerechten	20
Hoofdgerechten	25
Desserts	12
Kaas assortiment	18

