

Menu card Pop-Up Quartet

Simply choose your 4-course menu from the cards of your choice. You can see our recommendations by the matching card color.

Bon appetit!

February / March / April 2025



Menu price
59 Euro

STARTERS

- SALMON TARTARE**
with salted herb emulsion & pickled cucumber
- TOMATO TART VP**
with olive brittle & friend prawns
- SLICED SADDLE OF VEAL**
with shiitake aspic & horseradish macaron
- GOAT CHEESE CREAM VP**
with passion fruit syrup & red cabbage terrine

INTERMEDIATE COURSE

- MISO SOUP V**
with caramelized onions
- SWEET POTATO SOUP V**
with little cake & kumquats
- WAN TAN** with chicken filling & sesame hummus
- PARSLEY PORRIDGE VP**
with buttermilk & belpur bulb

MAIN COURSES

- POTATO FLAN WITH POINTED CABBAGE V/VP**
and truffle ju
- ZANDER & FERMENTED PEAR VP**
with Jerusalem artichoke & mustard leek sauce
- BEEF DONBURI**
roast beef with king oyster mushrooms & sushi rice
- JAPANESE PORK ROLL**
with smoked apple cream & broccolini

DESSERTS

- COCONUT RUM BABA V/VP**
with pineapple, buttermilk & apple coriander sorbet
- SOUFFLÉD BRIE DE MEAUX V**
with cranberries & chervil dust
- BEEF & BLOOD ORANGE SORBET V**
with yogurt mousse & pistachio meringue
- MACADAMIA GANACHE V**
with blackcurrant foam

 Menu recommendations

V vegan/vegetarian VP vegan/vegetarian possible