

VALENTINE

supplement: Oyster +6.5

*'Zeeuwse' oyster - rhubarb mignonette -
raspberry vinegar - purple shiso*

Chestnut & celeriac soup

macadamia - pine oil

Torched seabass

citrus dressing - nasturtium oil - chervil root - pickled chilli

Potato cake

turmeric - curry yoghurt - tomato salsa - wild garlic

Onglet steak

fermented paprika paste - red cabbage - cavolo nero -
spring onion - pickled mustard seeds

Tonka cream

Jerusalem artichoke ice cream - hibiscus - meringue -
Sichuan - rhubarb

supplement: Cheese selection from Fromagerie Kef +14

plume compote - pane carasau

VALENTINE

VEGETARIAN MENU

Chestnut & celeriac soup

macadamia – pine oil

Torched paprika

citrus dressing – nasturtium oil – chervil root – pickled chilli

Potato cake

turmeric – curry yoghurt – tomato salsa – wild garlic

Carrot

maitake – fermented paprika paste – red cabbage –
cavolo nero – spring onion – pickled mustard seeds

Tonka cream

Jerusalem artichoke ice cream – hibiscus – meringue –
Sichuan – rhubarb

supplement: selection cheese from Fromagerie Kef +14

plume compote – pane carasau