

MENU

set menu, five courses	42.5
wine pairing, 3 glasses	25.5
wine pairing, 4 glasses	32.5

A LA CARTE

sourdough, house butter, samphire salt	5.5
seasonal pickled vegetables	5.5
oyster, apple/pear vinegar, green onion - per piece	3.9
oysters, apple/pear vinegar, green onion - ½ dozen	23
smoked beetroot, dill, confit garlic	7
"glamorgan sausage" croquette, brown sauce	6.5
jenever-cured trout, lovage, red onion	7.5
chestnut, shallot, sage, smoked onion jus	16
sprouting brassicas, tarragon dressing, boshi, yeast	14
herring, sheep's yogurt, sauerkraut sauce, kohlrabi	13
fallow deer, bread sauce, poached pear, hasselback	18
dutch cheeses from Kef	16
ginger verjus curd tartlet, fennel seed (per piece)	4
rum raisin ice cream, warm chocolate mousse	9