

It is our twenty-fifth anniversary!

In honor of our twenty-fifth anniversary, we serve a ten-course menu consisting of classic and new dishes.

Oyster, goat cheese, seaweed

Crayfish, foie gras, sweetgale

Langoustine, kombucha, tamarillo

Char, sherry, coconut, lovage

Young cod, blue cheese, spruce top, tulip

Monkfish, veal tongue, fermented corn

'Ermelo's duck', chocolate, orange

Epoisses, potato juice, rabbit kidney

'Dalfsen Bangkok'

Cherry, beet, meadowsweet, black sesame

*two hundred and forty-five euros*

Five accompanying wines with this menu.

*one hundred and seven euros and fifty cents*

This menu can only be ordered per table