

# 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 / May 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/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/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

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v vegan // V vegetarian // vP vegan possible // VP Vegetarian possible