

**S U M M E R**  
P L A N T | N W I L D | N

## APERITIF

**parel oud conynsbergh**  
*boechout, belgium, €13 - €66*

**bruno paillard**  
*champagne, france, €19 - €114*

**amuse**  
*red and yellow tomato - zucchini - mint - quinoa  
crisp - eggplant*

## WINES

**georg mosbacher**  
*sauvignon blanc 2021 - pfalz, germany, €8 - €45*

**oud conynsbergh**  
*chardonnay nature 2021 - boechout, belgium, €12 - €58*

**wine estate 'vigna'**  
*felipe pinot noir 2019 - wijnegem, belgium, €12 - €58*

**tschida**  
*merlot spätlese 2022 - burgenland, austria, €10 - €50*

## SUMMER

**coeur de boeuf tomato**  
*panzanella - granita*

**\*\*bell pepper**  
*almond - onion*

**young carrot**  
*coconut - thai spices*

**\*cherry**  
*star anise - sumac*

## SWEET ENDING

**2 course** | € 42

**3 course** | € 56 \*

**4 course** | € 69 \*\*