

The flora dishes are grounded in foraging and botanicals. Other ingredients are from local partners who share a sustainable approach. If we venture outside the foraging path we choose consciously in ethics and sustainability.

5 courses chefs menu flora 80
fauna has 2 courses differently

7 courses chefs menu 95
fauna has 3 courses differently

flora

SNACKS

sourdough and cultured butter 7
oyster mushroom / beer 10

SAVORY

buckwheat / hen of the woods / beet 15
stringbeans / horseradish / chamomile 15
tomato / tomato / whiskey 15
wieringer bean / kale / seaweed 15
cep / quince / coffee 16
raviolo pumpkin x.o. / walnut / bergamot 16
celeriac / remeker / unripe strawberry 16

SIDES

herbal salad / onion / pear 7
smoked potatoes / samphire / shoyu 8

SWEET

fig leaf ice / plum / woodruff donut 11
brioche / fransje / apple / pumpkin 11
(*mathilde's kaas)
caramelized whey tart / crème fraîche 12

fauna

SNACKS

SAVORY

mussel / potato / bone marrow 16
oyster / blackcurrant / whey 17
(*le chateau d'eau, Oosterschelde)
pork / lettuce / plum 18
(*buitengewone varkens)

TO SHARE

aged rack of pork (min 2pax), w. condiments 10
(*buitengewone varkens) p.100gr