



VEGETARIAN EASTER MENU

Friday, 18. April until Monday, 21. April 2025

THREE SORTS OF GOAT CHEESE
Marinated Colourful Beets, Wild Herbs



SUNCHOKES FOAM SOUP
Smoked Boskop Apple



SORBET OF RASPBERRY VINEGAR



RAVIOLONI WITH WILD MUSHROOMS AND TRUFFLE
Wild Garlic Foam, Grilled Asparagus, Baked Tomatoes



FRESHLY BAKED CURD CHEESE SOUFFLÉ
Rhubarb compote, Milk Ice Cream

3 Courses 50.00 (without Soup and Sorbet) / 3 Course Wine Pairing 35.00
5 Courses 70.00 / 5 Courses Wine Pairing 45.00

The stated prices are in Euros, including service charge and VAT.

