

S E N S E S

BY *Lars Bertelsen*

Lars Bertelsen specializes in creating unconventional tasting menus, highlighting the culinary artistry of the chef and his team. It allows them to tell a story and share combinations you may not try any other day using the freshest seasonal and where possible, sustainable ingredients. Chef Lars Bertelsen, Restaurant Manager Ivo de Beus and their teams look forward to provide you with a tantalizing and delightful culinary experience.

DINNER

7 - course € 79

Get a full range of chef's repertoire enjoy the ultimate culinary sensation.

6 - course € 70

Embark on your own voyage of discovery. Experience the five senses in optimal fashion.

5 - course € 61

Exciting! A well balanced choice.

4 - course € 52

Get to know chef's creations and be WOWED.

3 - course € 43

This multicourse feast is a wonderful introduction.

WINE PAIRING

For a perfect accompaniment to your dinner.

7 - course € 59,50

6 - course € 51

5 - course € 42,50

4 - course € 34

3 - course € 25,50

Of course the chef and his team will take your special dietary wishes or allergies into account.
Just let us know.

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Experience a special and unique lunch. Choose from the 2-, 3- or 4-course tasting menu. Naturally, we also provide 'quick 40-minute lunches' for those who are limited in their time. The chef is inspired by the five senses and his selection of the best organic and sustainable ingredients. You will be amazed by all of the new textures and flavours.

LUNCH

4 - course €46

Embark on your own voyage of discovery. Experience the five senses in optimal fashion.

3 - course € 36

Exciting! A well balanced choice.

2 - course € 26

This multicourse feast is a wonderful introduction to get to know chef's creations.

WINE PAIRING

4 - course €34

3 - course €25,50

2 - course €17

Of course the chef and his team will take your special dietary wishes or allergies into account.
Just let us know.