



PHILIPP SOLDAN

MENÜ

Amuse Bouche

Confit Icelandic char

Beetroot | purple mustard ice cream | sour cream | spelt

We recommend pairing this dish with 10 g of Oscietra caviar for 24 €

Cabbage wrap from Ijsselmeer Zander & Eisbein

Braised pointed cabbage | Vegetable coulis | Sauerkraut verjus

Beurre Blanc

Matured Burgaud duck from Challans

Roasted breast and steamed ravioli

Mushrooms | Leeks | Lovage | Mushroom consommé

Venison loin from the Ederbergland region

Butternut squash cannelloni | tamarind | pickled porcini mushrooms |
purple cinnamon leaf jus

Upländer sour cream

Pickled wild blueberries | poached meringue Rosemary crumble
Spruce shoot sorbet

Petit four

159 € p. P.