

BORD'EAU
JUNE 2019

'FREEDOM CREATES CREATIVITY' EXECUTIVE CHEF BAS VAN KRANEN

EAU

FLORE

FAUNE

TANTALIZING

TOMATO & WILD STRAWBERRY

ELEGANT

RED MULLET & POMEGRANATE

GREEN BEANS & ARTICHOKE

DAIRY COW & HORSERADISH

FLORAL

LANGOUSTINE & CARROT *

PUMPKIN & NASTURTIUM *

DUCK LIVER & GREEN OLIVES *

AROMATIC

BEETROOT & DOUGLAS FIR

INTENSE

SEABASS & BELL PEPPER

NAVET & ELDERFLOWER

KAMPER LAMB & SEA VEGETABLES

RIPE

BLEU REGALIS & BLACK TRUFFLE *

FRUIT

APRICOT & CUCUMBER

MILK & HONEY

DAMASCUS ROSE & OXTAIL

TANTALIZING | ELEGANT | AROMATIC | INTENSE | FRUIT

TANTALIZING | ELEGANT | FLORAL | AROMATIC | INTENSE | RIPE | FRUIT

98 euro

138 euro *