CHEF'S MENU

STARTER

Seared Cod
with yellow beetroot, cranberry and jalapeño
€16.50

INTERMEDIATE COURSE

Enoki Tempura
with pumpkin cream, hazelnut and feta
€14.50

MAIN COURSE

Venison
with beetroot risotto and oyster mushroom
€32.50

DESSERT

Dark Chocolate Crémeux
with pear and citrus
€13.50

4-course menu for €59,50 p.p. (excluding drinks).
Please note that menu items may change depending on ingredient availability.

DE TIMMERFABRIEK
HOTEL GASTROBAR