

# VIP SERVICE



## Dinner



## Caviar

ANNA-Dutch Caviar | Osetra – Sevruga – Beluga  
*Price upon request*

## Starters

Charcuterie | Livar sjinkham – lamb ham – goose liver terrine – dried Brandt & Levie sausage – brioche

Artichoke violet | Hollandaise sauce – herb oil – vegetable crisp

Radish carpaccio | smoked Bawkykov salmon – mandarin vinaigrette – frisée – pistachios

## Soup

Chervil root soup | truffle ravioli – mascarpone cream – sweet potato crisp

Inca broth | Coeur de Boeuf tomato – mascarpone cream – vegetable crisp



## Main courses

Lamb fillet | green asparagus – cauliflower cream – crispy potato – morel sauce

Salmon Wellington | scallops – marinated salmon – pointed cabbage – potato mousseline – beurre blanc

Zucchini blossom | seasonal vegetables – yellow and green zucchini – eggplant – homemade lime aioli

Spaghetti | farm chicken – Parmesan cheese – Inca tomatoes – pine nuts – lemon-garlic butter – fresh basil

## Desserts

Dutch cheese selection | Oudwijker Fiore – Witte Ossekop – Vlieland Bunkerblauw – 3.5-year-old Gouda – quince compote – figs – fig-almond toast

Pavlova | rhubarb – strawberries – Swiss white chocolate cream – homemade rhubarb sorbet

Pear and hibiscus panna cotta | hard wener – pear gel – pistachio sponge cake – vanilla ice cream

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