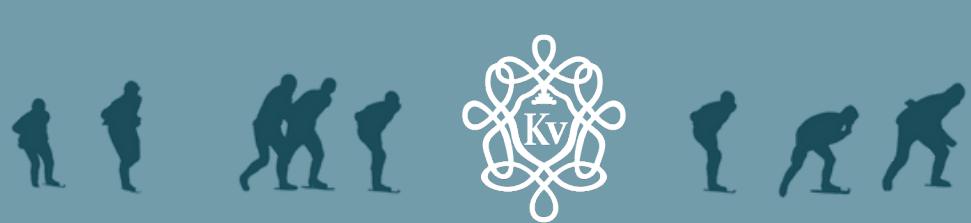


WINTER'S
DESIRE



WINTER 2026

COLLECTION
WINTER'S
DESIRE

The simplicity of winter is a moment of calm in the year.

Why do we long so eagerly for spring, when this season invites us to revel in it?

It is precisely in winter that we find one another.

In the stillness of crisp frost, by the crackling fire, among the stories that belong only to short days and long evenings. The joy of ice, the thrill of the "elfsteden" fever - moments in which warmth doesn't come from the sun, but from each other.

Or am I venturing onto thin ice?

This menu celebrates that very winter's desire: a season that brings comfort, depth, and layered dark flavours. A kitchen that warms, and serves a love for craft and preparation. Rich and honest.

As a chef, and as a child of winter, I have always valued the strength of this season. Simplicity that becomes intense, nature that reveals its true flavour only when you concentrate it, deepen it, or reduce it.

Is it austerity or abundance? I invite you to taste it.

Enjoy our winter menu, where longing has no haste, and flavour is given time...

Leon Mazairac
Jent van Cappelle
& Team Karel 5



STARTERS

Collection "winter's desire" 45

Vegetable bouquet © Signature Leon Mazairac
"Crisp" beetroot, cherry & shiso

Tartare from Butcher Van Beek 45

Horse tartare with Mirasol pepper & sour corn

North Sea squid 45

Brawn, Manzanilla, Osetra caviar
from Petrossian, Paris

MAIN COURSES

Poached sole 60

Dutch shrimps, potato & buttermilk
Sauce vin jaune

Chinese cabbage & cascabel 45

"Smokey bun" with pulled pumpkin
& charred fir

Mieral duck & Selim pepper "en cocotte lutée" 55

"Smokey bun" with pumpkin fudge
& charred fir

Ox tenderloin from Master Butcher Ter Weele 65

Cavour artichoke, chicory salad & Richelieu sauce

DESSERTS

Montbéliarde cheese 18

A celebration of this breed in 5 selections
Vanilla butter & roasted brown bread

Blood orange & Marsala 17

Bay leaves & citrus granita

A LA CARTE
WINTER'S
DESIRE



KAREL 5
PHILOSOPHY

COLLECTION
WINTER 2026

Every day, we pour our energy into crafting our dishes.

Our foundation lies in the quality of our ingredients, and we nurture strong relationships with our suppliers.

From fishermen to butchers, hunters to growers, cheese experts, and many other artisans who inspire our kitchen, we maintain close ties with them all. Each creation is conceived and executed with the utmost care and attention to detail.



MENU TO BE ORDERED PER TABLE

4-courses 120 incl. wines	65
5-courses 135 incl. incl. wines	80
6-courses 150 incl. incl. wines	95
Cheeses instead of dessert +9 supplement	

WINTER'S
DESIRE

COLLECTION
OMNIVORE

GUSTATIO

Our grissini & kale Ye'basha Gomen style
"Barquette" préparé of deer & cardoon pickles
Velouté of roasted sprouts, celeriac & walnuts
Oyster, eel & Kujo Kyoto

MENSAE PRIMAE

Collection "winter's desire"

Vegetable bouquet © Signature Leon Mazairac
"Crisp" beetroot, cherry & shiso

Inter mezzo

Squid, Manzanilla, pickled rose & Osiatra
by Petrossian, Paris

Turbot ★

Brawn with North Sea shrimps & purslane

"Salsify & Winter Spinach"

Nano Vialone, Mornay & truffle

Mieral duck & Selim pepper

"Smokey bun" with pumpkin fudge & charred fir

MENSAE SECUNDAE

Montbéliarde cheese ★★

A celebration of this breed in 5 selections
Vanilla butter & roasted brown bread

Blood orange & Marsala

Bay leaves & citrus granita

COLLECTION
FISH NOR MEAT

GUSTATIO

Our grissini & kale Ye'basha Gomen style
"Barquette" of Jerusalem artichoke & cardoon pickles
Velouté of roasted sprouts, celeriac & walnuts
Blini, crème fraîche with plankton & Yuzu Kosho

MENSAE PRIMAE

Collection "winter's desire"

Vegetable bouquet © Signature Leon Mazairac
"Crisp" beetroot, cherry & shiso

Intermezzo

Kohlrabi in soy with stracciatella
& fresh wasabi

Cappelletti in Brodo ★

Piedmont hazelnut & purslane, "clear mushtail"

"Salsify & Winter Spinach"

Nano Vialone, Mornay & truffle

Chinese cabbage & cascabel

"Smokey bun" with pulled pumpkin & charred fir

MENSAE SECUNDAE

Montbéliarde cheese ★★

A celebration of this breed in 5 selections
Vanilla butter & roasted brown bread

Blood orange & Marsala

Bay leaves & citrus granita