

**they say
it's spring**



SPRING 2026



COLLECTIE THEY SAY IT'S SPRING

THEY SAY IT'S SPRING...

When I was young I lived in a world of dreams
Of moods and myths and illusionary schemes
Though now I'm much more grown up
I fear that I must own up
To the fact that I'm in doubt of
What the modern cynics shout of

They say it's spring This feeling light as
a feather They say this thing This
magic we share together Came with
the weather too They say it's May
That's made me daft as a daisy It's
May, they say That gave the whole
world this crazy Heavenly, hazy hue I'm
a lark On the wing I'm the spark of a
firefly's fling Yet to me This must be
Something more than a seasonal thing
Could it be spring Those bells that I
can hear ringing It may be spring But
when the robins stop singing You're
what I'm clinging to Though they say
it's spring It's you

"...They say it's spring..."

This is the song I often use at home to welcome the arrival of spring. Like a romantic, I open the garden doors and prepare an elaborate breakfast for the whole family.

"I'm feeling light as a feather..."

Imagine being called Blossom-and singing like that...
If there is one singer who truly captures the essence of
spring, it is Blossom Dearie.
Her voice always remains young: playful and cheerful.

It carries the promise of a fresh start, a new beginning:
a shoot, a bud, a blossom, an egg...

I thought: what if we could pass that relaxed feeling on to
our guests? If the kitchen brigade could briefly half-close
their eyes as the diffuse light falls across the plants and
shrubs. If the kitchen gardens work tirelessly to keep all the
young shoots in check. If suppliers walk in cheerfully and
show what they have gathered again.

"...Though they say it's spring..."

Our spring menu is a process of knowledge, craftsmanship,
and dedication. We always dare to show ourselves, to
move with nature. Spring plays a major role in this; it carries
the love for our craft.

Or was it something else?

"...It was you..."

Leon Mazairac
Jent van Cappelle
& Brigade

STARTERS

Collection "Spring" 🌱 45
Vegetables from countryside, vegetable- and Herb
gardens, magnolia dressing © Signature Leon Mazairac

Tartare from Butcher van Beek 45
Horsetartare with Mirasol pepper & sour corn

Rainbow trout & bog myrte ★ 45
Grain cracker, tarama, pikeroe
Beurre blanc with aged Riesling

"Ravioli verde" 45
Morels, asparagus & herb broth

MAIN COURSES

Poached sole 65
Dutch shrimp, potato & buttermilk
Sauce Vin Jaune

Bouquet Printanière 🌱 50
Ricotta & seaweed, young vegetables, black truffle

Dutch lamb as "Navarin" 60
Stew, fillet & sweetbread, young vegetables
& Belgian saffron

Tenderloin from master butcher ter Weele 65
Artichoke Cavour, young pea salad & sauce Richelieu 65

DESSERTS

Cheese trolley Karel V 18
Cheese trolley at your table with a selection of cheeses.
In collaboration with my friend Frederic van Tricht

Evolution & tradition 17
Sorel, carrot & carrot greens 17
& Miserable & caramel

A LA CARTE THEY SAY IT'S SPRING

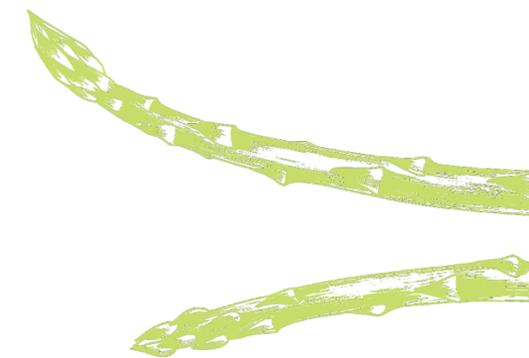
© Blossom Dearie



Scan the code in Spotify
and listen to the track

Our dishes may contain allergens.
We are at your disposal for any inquiries you may have.

Minimalistwebdesign.nl



KAREL 5
PHILOSOPHY

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.



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MENU PER TAFEL TE BESTELLEN

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

*Exciting non-alcoholic pairing instead of a wine arrangement.

**COLLECTION
SPRING 2026**

**COLLECTION
OMNIVORE**

GUSTATIO

Chips "seasoned"
Turnip green "velouté"
Lobster "Cocktail"
Mackerel "cru"

MENSAE PRIMAE

Collection "Spring"

Vegetables from countryside, vegetable- and Herb gardens, magnolia dressing © Signature Leon Mazairac

Intermezzo

Dogfish and rabbit as aspic with Osietra by Petrossian
Nama Sake

Rainbow trout & bog myrtle ★

Grain cracker, tarama, pikeroe
Beurre blanc with aged Riesling

"Ravioli verde"

Morieljes, asperges & kruidenbouillon

Dutch lamb as "Navarin"

Young vegetables & Belgian saffron

MENSAE SECUNDAE

Cheese trolley Karel V ★★

Cheese trolley at your table with a selection of cheeses
In collaboration with my friend Frederic van Tricht

Evolution & tradition

Sorel, carrot & carrot greens
& Miserable, caramel & verbena

Domtower friandises

Filter Florde Oro by "coffee designers"

**COLLECTION
FISH NOR MEAT**

GUSTATIO

Chips "seasoned"
Turnip green "velouté"
Japanese radish, walnut & honey
Shoyu Tamago

MENSAE PRIMAE

Collection "Spring"

Vegetables from countryside, vegetable- and Herb gardens, magnolia dressing © Signature Leon Mazairac

Inter mezzo

Sticky Celtuce & spring herbs
Nama Sake

Tartelette st. Germain ★

Peas, lettuce
& sabayon of Mirabelle beer

"Ravioli verde"

Morels, asparagus & herb broth

Bouquet Printanière

Ricotta & seaweed, young vegetables & black truffle

MENSAE SECUNDAE

Cheese trolley Karel V ★★

Cheese trolley at your table with a selection of cheeses
In collaboration with my friend Frederic van Tricht

Evolution & tradition

Sorel, carrot & carrot greens
& Miserable, caramel & verbena

Domtower friandises

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