

FALL 2025



BLAD
VOOR DE
MOND

COLLECTION
BLAD VOOR
DE MOND

Autumn has arrived, the season when the scent of falling leaves drifts through the streets. Oak, chestnut, beech... that typical, earthy fragrance of damp woods and crisp forest paths. The smell of the Kromme Rijn in autumn is something special. That feeling, that atmosphere, that rich layering, it forms the heart of our new seasonal menu.

We’ve titled it, with a Dutch wink*: **“Blad voor de mond.”**

Yes, it refers to falling leaves. But also to something more. To food that satisfies, and to the freedom to speak our culinary language openly. Something we deeply believe in, in our kitchen. The freedom to taste, to experiment, to speak your mind about what’s on your plate.

So we cook - without a leaf in front of our mouth, as the Dutch say - boldly, and at times a little provocatively, but always with respect for the season, the product, and the guest.

We don’t follow trends. We follow intuition.

Expect outspoken flavours, playful combinations and dishes as layered and clean as the forest in late autumn.

Welcome to Karel 5. Here, we celebrate autumn with open minds and open hearts.

Leon Mazairac
Jent van Cappelle
& brigade

* The Dutch expression “geen blad voor de mond nemen” (literally: “no leaf for the mouth”) means to speak openly and directly, without holding back or sugarcoating your words. It reflects honesty, boldness, and the courage to say what you really think.



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

STARTERS

Collection “fall” 🍂 45
Vegetable bouquet “fall” © Signature Leon Mazairac
“Clear mushtail” & Madeira
Crisp roll “mushroom”, Madras & rose petals

Duck liver “Lucullus” 65
Romaine lettuce, langoustine tartare & Petrossian caviar

Tartare from Van Beek Butchery 45
Horse tartare with Mirasol pepper & sour corn

Sea bass 45
Fennel & fig leaf
Velouté of bass & fennel

MAIN COURSES

Poached sole 55
Grey shrimps, potato & buttermilk
Sauce vin jaune

Celeriac & truffle 🍂 50
Watercress & knotroot
Sabayon of aged Geuze

Wild boar & eel 55
Mirabelles & shallot pie
Spicy jus

Lobster tail ‘en cocotte lutée’ 65
Fig leaf, truffle & potato
Strong bisque with anise & citrus

CHEESE / DESSERTS

Selection of “leaf” aged cheeses 18
Vanilla butter & brioche

Chocolate 18
Quince, guajillo & white chocolate jus

A LA CARTE
BLAD VOOR
DE MOND



In this menu, we serve a fully tailored non-alcoholic pairing. Exciting, exclusive, and surprising.

Divin Sauvignon Blanc
Loire, France

Muri Koji Rice
Copenhagen, Denmark

Roots Divino Vermouth Rosso
Greece

Étiquette Chardonnay ‘Smooth and Buttery’
Copenhagen, Denmark

Feral Black Pepper, Thyme & Oak ‘N°3 Red’
Dolomites, France

Pacory ‘Le petiot Jus de Poire’
Normandy, France

A minimum of 2 dishes per guest must be ordered.



COLLECTION
FALL 2025



BLAD
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COLLECTION
OMNIVORE

GUSTATIO

Our grissini, sour cream & red cabbage
North Sea fish, taco & smoked trout roe
“Barquette” duck breast, chestnut & white strawberry
Scallop & citrus

MENSAE PRIMAE

Collection “fall”

Vegetable bouquet “fall” © Signature Leon Mazairac
“Clear mushtail” & Madeira
Crisp roll “mushroom”, Madras & rose petals

Sea bass ★

Fennel & fig leaf
Velouté of bass & fennel

Inter mezzo

Zeeland oyster, Gieser Wildeman, beurre blanc
& Daurenki caviar

Agnolotti & porcini

Aleppo pepper, ricotta, bergamot & chamomile

Wild boar & eel

Mirabelles & shallot pie
Spicy jus

MENSAE SECUNDAE

Selection of “leaf” aged cheeses ★★

Vanilla butter & brioche

Chocolate

Quince, guajillo & white chocolate jus

COLLECTION
FISH NOR MEAT

GUSTATIO

Our grissini, sour cream & red cabbage
Taco, daikon, jalapeño & radicchio
“Barquette” leeks, chestnut & sea lettuce
Pumpkin, “Dik Trom” peas & aged soy sauce

MENSAE PRIMAE

Collection “fall”

Vegetable bouquet “fall” © Signature Leon Mazairac
“Clear mushtail” & Madeira
Crisp roll “mushroom”, Madras & rose petals

Brussels chicory B.G.A. ★

Cooked in gravy with smoked soft cheese
Vinaigrette of preserved lilac

Intermezzo

Potato & Cox apples, “Russe”
& caviar

Agnolotti & porcini

Aleppo pepper, ricotta, bergamot & chamomile

Celeriac & truffle

Watercress & knotroot
Sabayon of aged Geuze

MENSAE SECUNDAE

Selection of “leaf” aged cheeses ★★

Vanilla butter & brioche

Chocolate

Quince, guajillo & white chocolate jus

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.



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		

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