



## LOUISA

**Seared cod fillet**  
with different preparations of asparagus and wild garlic

**Okonomiyaki**  
with tonkatsu sauce and salmon

**Shoulder of lamb**  
with pommes Anna and a lamb gravy

**Selection of cheeses** 🍷  
(inter)national cheeses

**Rhubarb**  
with hibiscus and yogurt

## PLUS ULTRA\*

**Crèmeux of bisque**  
with langoustine and citrus

**Salad of asparagus**  
and crème of peas

**Raviolo** 🍷  
with Stellendamse shrimps in a sauce beurre blanc

**Rack of Texel's lamb**  
with asparagus and lamb gravy

**Selection of cheeses** 🍷🍷  
(inter)national cheeses

**Banana sorbet**  
with a marshmallow of coconut and dark chocolate

Menu	Wines
3-courses <b>51</b> (without 🍷, 🍷🍷)	<b>26</b>
4-courses <b>59</b> (without 🍷🍷)	<b>30</b>
5-courses <b>67</b>	<b>34</b>

Menu	Wines
4-courses <b>78</b> (without 🍷, 🍷🍷)	<b>43</b>
5-courses <b>92</b> (without 🍷🍷)	<b>54</b>
6-courses <b>105</b>	<b>66</b>

Please let us know in advance if there are any food allergies or special dietary preferences.

\*This menu is available for groups ranging from 10 to 30 people