



WINTER 2025
STARLING

At Restaurant Karel 5, the kitchen may appear a bit more modest in color these months, but it is all the more vibrant in flavor. I always strive to surprise you with "just that one different ingredient." This means seeking unique raw materials — without going overboard.

The preparations remain familiar as always and, in a way, "no-nonsense." These creations are crafted with 100% heartfelt, hands-on effort. Only a synchronized and harmonious team can deliver this level of quality daily.

Much like starlings:

These intriguing birds dominate the cold Dutch skies in the first months of the year. They parallel our winter menu and have therefore become a symbol for it.

Like acrobats in the icy wind, they represent unity and harmony in nature. Flying at the exact same speed and distance from one another, they steal the show while keeping a sharp eye on their feathered neighbors. All this to secure a place to roost and to demonstrate their collective solidarity.

The eccentric patterns they form on the horizon are almost otherworldly. Over the Wadden Sea or the flat Dutch landscape, they create a quintessentially Dutch backdrop. Those who take the time to watch will find it mesmerizing and utterly fascinating.

For me, the starling symbolizes a new menu and a fresh culinary year. But it also stands for togetherness, safety, and a bit more mindful care for one another.

Enjoy our unique ambiance and our carefully selected wines and beverages. While we may not be able to replicate the patterns of a murmuration of starlings, as a team, we ensure that nothing will be lacking during your visit. We are proud to share that unity and dedication with you.

**Leon Mazairac, on behalf of Jent van Cappelle
and the team at Restaurant Karel 5**

COLLECTION OMNIVORE

GUSTATIO

"IJsselmeer" bass & poutargue of Marigold egg
"Waffle-chip", Dutch shrimps & cedar-apple
Cauliflower "Royale" & velouté of Roscoff onion
Bouquet winter 2025 © Signature Leon Mazairac

MENSAE PRIMAE

"Scheepsbeschuit"

Asetra sturgeon, seaweed, Cascabel pepper & caviar

Kritharaki

Clams, Belgian saffron & tangerine

Intermezzo "Comfort"

Beef stew & pommes Pont-Neuf

Sweetbreads ★

Lacquered with Absinthe
Buttermilk, carrots & onions

Basque chicken & langoustine

Poultry sauce "suprême" with cherry stems

MENSAE SECONDAE

Selection of 5 cheeses "from high altitudes" ★★

Served with warm brioche & apricot jam

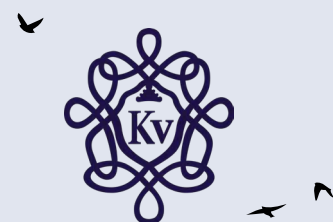
Savarin

Doyenne pear & Spätburgunder ice cream

4-courses (without ★ & ★★)

5-courses (without ★★)

6-courses



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STARLING

COLLECTION FISH NOR MEAT

GUSTATIO

Jerusalem artichoke & poutargue of Marigold egg
Potato, plankton & cedar apple
Cauliflower "Royale" & velouté of Roscoff onion
Bouquet winter 2025 © Signature Leon Mazairac

MENSAE PRIMAE

"Scheepsbeschuit"

Preserved beet, plum olive & Brillat-Savarin

Kritharaki

Spinach, seaweed & Belgian saffron

Intermezzo "Comfort"

Turnip stew in "bold gravy" & Pommes Pont-Neuf

Raviolo with porchini & winter leek ★

Mascarpone sauce & aged vinegar

"Tartelette d'hiver"

Salsify & winter truffle

MENSAE SECONDAE

Selection of 5 cheeses "from high altitudes" ★★

Served with warm brioche & apricot jam

Savarin

Doyenne pear & Spätburgunder ice cream

4-courses (without ★ & ★★)

5-courses (without ★★)

6-courses



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A LA CARTE

STARTERS^S

"Scheepsbescuit" 🍷 45
Preserved beet, plum olive & Brillat-Savarin

Belgian sturgeon & oyster 55
Platte kaas & Royal Belgian Caviar (15 grams)

Beef from Master Butcher Ter Weele 45
Cottage cheese &
Royal Belgian Caviar (15 grams)

Kritharaki 45
Clams, Belgian saffron & tangerine
(warm starter)

MAIN COURSES

Poached sole 55
Dutch shrimps, potato & buttermilk
Sauce Vin Jaune

"Tartelette d'hiver" 🍷 50
Salsify & winter truffle

Basque chicken & langoustine 50
Poultry sauce "suprême" with cherry stems

European lobster 'en cocotte lutée' * 60
Fig leaf, truffle & potato
Reduced bisque with anise & citrus

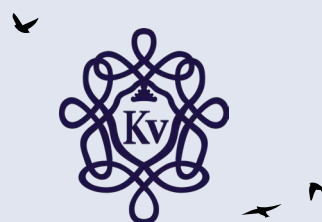
CHEESE AND/OR DESSERT^T

Selection of 5 cheeses "from high altitudes" 🍷 18
Served with warm brioche & apricot jam

Savarin 18
Doyenne pear & Spätburgunder ice cream

Café Glacé classically served 15
The Village Utrecht cold brew coffee,
vanilla & Crème Chantilly

* Limited availability per evening.



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