

Spinota

Aperitif 2022 with Champagne.
Accompanied by Goose liver skewers with mango, beetroot and St. Jakobs fruit



salmon lightly smoked with Padouk-wood in the oklahoma of the Chef,
in tartare with chives, dill, Anjou-shallot and extra virgin olive oil
cream aigre with sevruga caviar & frivolité of own smoked eel river.



A bisque-cappuccino of prawns perfumed with fennel, dill and saffron-flowers.



Turbot stuffed with a fresh farce of lobster on caramelized Belgian ground Endive and squash, oyster infusion
with Basilica and lemon grass.



Freshly twisted lemon sorbet with yoghurt and lemon balm as refreshment.



Marinated deer Medallion from Scotland baked in the Molteni, with wild thyme from Portugal, Charlotte-puree
of 4 celery species, with mint flavoured red pear and Apple in timbale, Jerusalem artichoke, quince, Italian
truffle and a sauce from the depths of winter with a rozemarijn parfum.



Dessert of the old classic forest spirit. (Saint-Sylvestre).



Happy new year 2023
Glass of Champagne



The coffee table with freshly made cookies and "our" garnish.