

# Taste Explosion

**Not Vegan**

**Kitchen with character! High on taste and on the edge!  
Sweet, sour, spicy, salty, umami! Every course an explosion!  
A cuisine characterized by emotions and memories!  
What characterized the Chef, characterized his cuisine!**

**Taste the Waste\***

**Oosterschelder Oyster | Goat Cheese**

**Wild garlic curry | Pike**

**Salmontrout | Kimchi\***

**Zander | Tartar sauce Beurre Blanc\***

**Bilker Herbs | Yellow Bellpepper\***

**Sweatbread | Aspargus\***

**Bulgogi al Ragù | Leek\***

**Aspargus | Blue Cheese**

**Rhubarb | Bacon\***

**Big Explosion**

**175€**

**Small Explosion (\*)**

**145€**

**For pairing drinks and extras, please turn!**

## On Top

**Catfish | Roasted Potato Miso**

+ 14€

**Königsberger Klopse | smoked Eel**

+ 14€

**Sweatbread cream sauce | 20g Aki Kaviar**

+55€

## Pairing Drinks

### Water 0,75l

still | sparkling 5€

### liquid kitchen alcohol

Incl. Water, Espresso | Americano

Big 120€

Small 90€

### liquid kitchen non alcoholic

Incl. Water, Espresso | Americano

Big 110€

Small 80€

### Wine

Incl. Water, Espresso | Americano

Big 120€

Small 90€