



Réliva

Spring menu

Each table we ask you to choose a maximum of 3 different dishes, so the service will go smoothly. Thanks for your understanding.

Please notify us in advance of allergies or a vegan lifestyle.

- Supplements are calculated on basis of the chosen dishes
- A supplement of 5 euro will be applied when sharing a main dish
 - Réliva serves no tapwater

1 table = 1 bill please

Prices are in euro




Spring menu

Brings renewal

Menu choice starter + main course 39

Starters 17

Little gem, whole wheat couscous tabbouleh, tahini, za'atar 

Quail eggs 62,5° with roasted zucchini, tartar sauce, asparagus -
statice salad, old goat cheese with black truffles

Veal kidneys with sea vegetables, creamy sauce, mustard '5 herbs'

Belgian asparagus with bacon 'Mangalica' and 5 Chinese spices (+4)

Main courses 25

Farm

Slow cooked organic lamb shoulder, sorghum (ancient grains),
ras-el-hanout, eggplant, lamb jus (+2)


Organic guinea fowl with turnips, rhubarb, confit roast potatoes,
spring onion cream sauce

Sea

Provençal fish soup, North sea fish, mussels, saffron rouille, grilled
gruyere toast (+4)

Catch of the day, roasted spring vegetables, potato salad,
Xarello lemon sauce (+2)

Garden

Raw vegan zucchini cannelloni with ricotta cheese, 
tomato salsa and parmesan made of nuts

Risotto of whole grain rice, green asparagus, ramson, ghee butter,
old goat cheese 't Reigershof