

The menus should be ordered for the whole table.

Plant-based Menu

Radish, beet, cashew nut cream, dried black olives and garlic 'vegan'
and/or*

* Green pea, cucumber & mint gazpacho with cracker and tzatziki

Eggplant and zucchini lasagna with puttanesca sauce, San Marzano tomatoes, vegan cheese

Raw cacao-avocado mousse, mango sorbet

Or Raw white chocolate cheesecake with berries

Plate of artisanal cheeses, chutney + € 5,00 (vegetarian)

3 course menu € 35 / with selected wines (dessert wine incl.) € 59

* 4 course menu € 42 / with selected wines (dessert wine incl.) € 69



All 14 legally defined allergens are specified on our menu when used. Gluten (wheat, rye, oats ...), shellfish (crab, shrimp, lobster), eggs, fish, groundnuts (peanuts), soy, milk (lactose), nuts (almonds, hazelnuts, walnuts, cashews, Pecans, Brazil nuts, pistachios, macadamia nuts), celery (and products thereof), mustard (and products thereof), sesame seeds, sulphur dioxide and sulphites at concentrations of more than 10 mg/kg, lupine, molluscs (scallops, clams, oysters, cuttlefish and snails).

1 table = 1 bill please

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Réliva Menu

Asparagus, organic smoked salmon, egg, fresh farm butter, green herbs
and/or*

* Green pea, cucumber & mint gazpacho with cracker and tzatziki

Omega bass, fennel confit in pastis, turnip greens, lamb's lettuce, quinoa

Raw white chocolate cheesecake with berries
or Raw avocado - cacao mousse, mango sorbet
or

Plate of artisanal cheeses, chutney + € 5,00

3 course menu € 45 / with selected wines (dessert wine incl.) € 69

* 4 course menu € 52 / with selected wines (dessert wine incl.) € 79



For a group from 5 persons we recommend the menus, so the service goes smoothly.

Thanks for your understanding. The menu can not be changed.