



PERCEEL MENU

*- Our menus are composed of dishes made with respect for nature -
The different seasons are the guideline for the composition of the menu*

LUNCH menu

3 course lunchmenu (this menu can only be ordered at Thursday & Friday)	€ 75,00 p.p.
4 course lunchmenu	€ 89,50 p.p.

Also the 6-, 7- and 8-course menus and à la carte options are available for lunch.

MATCHING drinks

Matching wines and special beers	starting at € 9,75 a glass
Matching alcohol free juice	€ 8,50 a glass

CHANGES to the menu

With amendments in the menu by choice, there will be a extra fee.

ALLERGENS

If you have any allergens please inform our staff.

MENU

TROUT	turnip apple ramson
SANDER	zucchini eel nori
★ TARTARE <i>beef</i>	onion cornichons quinoa kimchee
★★ CHAWANMUSHI	lobster Pata Negra brioche
MONKFISH	shiitake asparagus coffee pomelo
FARMED CHICKEN	beetroot barley juniper berrie garlic
PINEAPPLE	coconut cilantro
BANANA	lime toffee crumble
6 courses	€ 125,00
★ 7 courses	€ 140,00
★★ 8 courses	€ 155,00

SUPPLEMENTS

Royal imperial caviar (10 gram)	€ 25,00
Duckliver terrine	€ 9,50



A LA CARTE

CAVIAR (125 grams)	Takoyaki union cream	€ 275,00
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SCALLOP <i>raw</i>	mushroom apple nori
CARABINERO <i>raw</i>	avocado white grape cashew nut turnip
MACKEREL <i>BBQ</i>	BBQ sprouts horseradish Saké
BEEF <i>tartare</i>	kimchee onion cornichons quinoa
DUCKLIVER	quince apple mustard brioche

MONKFISH	asparagus mushroom coffee pomelo
SANDER	zucchini eel apple nori
PORKCHEECK	ricotta broad beans morels
SWEETBREAD	cauliflower hazelnuts lavender
WAGYU A5 <i>sirloin (+ €50)</i>	Stroganoff morels chives

PINEAPPLE	coconut cilantro
BANANA	lime coffee crumble
PEAR	whiskey yoghurt

PRICES (a person)

1 course	€ 75,00
2 courses	€ 100,00
3 courses	€ 120,00
4 courses	€ 140,00

SUPPLEMENTS

Royal imperial caviar (10 gram)	€ 25,00
Duck liver terrine	€ 9,50

