



Restaurant
Sequenza

Northsea Crab

Gasconne beef | Tarragon | Macadamia

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Langoustine**

Saffron | Leek | Anchovies

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Sepia*

Salsify | Chorizo | Bergamot

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Skrei

'Appelstroop' | Smoked eel | Sauerkraut

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Striploin Steak

Umeboshi | Red Cabbage | Lemongrass

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Blood Orange

Praline | Rosemary | Dutch vanilla

Four courses	€59,-	~~	All-in	€110,-
Five courses*	€69,-	~~	All-in	€125,-
Six courses**	€79,-	~~	All-in	€140,-
Supplement signature dish	€21,-	~~	incl. wine	€30,-

Sweetbread (Signature Chef Thales)

Roscoff onion | Guanciaie | Madeira

Anjou pigeon (Signature Chef Mitchel)

Tamarind | Massaman | Green beans

Wine per glass €8,50

Champagne €14,-

All-in

Sparkling aperitif
Matching wine with each course
Water flat and sparkling
Coffee or tea with friandises