



Restaurant
Sequenza

Northsea Crab

Gasconne beef | Tarragon | Macadamia

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Sepia*

Artichoke | Chorizo | Nashi pear

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Eastern Scheldt Lobster**

Veal tongue | Broad bean | Saffron

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Skate wing

Paprika | Tandoori | Basil

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Lamb

Salted orange | Carrot | Caramelised garlic

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Rhubarb

Laurel | Pine nut | Yoghurt

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 | Guanciale | Madeira

Anjou pigeon (Signature Chef Mitchel)

Tamarind | Massaman curry | Green beans

(only order per 2 persons)

*Homemade friandises with Coffee or Tea €11,-
Winepairing per Glass €8,50,-
Cheese Selecion instead of dessert €7,50,-
Cheese selection €15,-*

All-in

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