



KLOST'R menu

(Friday evening and Saturday only menu)

Yellowfin Tuna

Wasabi – Sushi Rice – Ponzu

North Sea

Mussel – Vongole – Fennel – Velouté of mussel and lovage

***Iberico Belotta**

Guanciale – Pointed Cabbage – Limburg Mustard

****Pomme Moscovite Klost'r**

Imperial Heritage Caviar 10 G

Haspengouw Beef

Ribeye – Butternut – Cepes – Truffle

Valrhona Manjari 64%

Doyenne Pear – Almond & Yuzu – Shortbread – Umeboshi
and/or

Artisanal cheeses – Rok4

(ipv. dessert €10, as extra dish €14)

4-gangen €75 (+wines full €45 – bob €22) - ***5-gangen €85** (+wines full €55 – bob €27)

****6-gangen €115** (+wines full €65 – bob €32)

(prices excl. aperitif, dessert wine, coffee and garnishes)

KLOST'R lunchmenu

Thursday and Friday afternoons we offer lunch according to the market and the inspiration of chef Marco and sous-chef Chiem with - if desired - adapted wines, carefully chosen by maître-sommelier Lennert

3-gangen €60 (+wines full €30 – bob €15)

(prices incl. coffee and garnishes)