KLOST'R menu

(Friday evening and Saturday menu only)

Scallops from Dieppe
Hazelnuts – Cauliflower – Vadouvan

Skrei
Flan – Mussel and lovage velouté – Caviar

***Fagottini**
Winter truffle – Wild mushrooms – Parmesan

****Glazed veal sweetbread**
(Signature from the chef)

Anjou pigeon
Red cabbage – Almond – Port gravy

Champagne Parfait
Ginger – Lime
and/or
Artisan Cheeses – Rok4
(instead of dessert €10, as an extra course €16)

4-course €80 (+wines full €50 – bob €25) - ***5-course €90** (+wines full €60 – bob €30)
****+Signature €30** (+wines full €10 – bob €5)
(prices excl. aperitif, dessert wine, coffee and garnishes)

KLOST'R lunchmenu

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

3-course €70 (+wines full €35 – bob €20)
(prices incl. coffee and garnishes)