



KLOST'R menu

(Friday evening and Saturday menu only)

Sea bass

ceviche – lovage – cucumber – oyster

Tortellini

green asparagus – parmesan – wild garlic

***Turbot**

white asparagus – dashi beurre blanc

****Glazed veal sweetbread**

(signature from the chef)

Texel lamb

aubergine – mint – black garlic

Rhubarb

yoghurt – tarragon – strawberry
and/or

Artisan Cheeses – Rok4

(instead of dessert €10, as an extra course €16)

4-course €85 (+wines full €50 – bob €25) - ***5-course €100** (+wines full €60 – bob €30)

****+Signature €35** (+wines full €14 – bob €7)

(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 €75 (+wines full €35 – bob €20)

(prices incl. coffee and garnishes)