



KLOST'R menu

(Friday evening and Saturday menu only)

North sea crab

mango – caviar – granny smith – mussel velouté

Artichoke poivrade

parmesan – tomato confite – olive – caper – mint oil

***Monkfish**

courgette flower – lobster béarnaise

****Glazed veal sweetbread**

(signature from the chef)

Berugi beef

tropea onion – blackcurrant – red port – veal jus

Champagne & strawberry

cold sabayon – basil – verbena
and/or

Artisan Cheeses – Rok4

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

4-course €85 (+wines full €40 – bob €20) - ***5-course €100** (+wines full €50 – bob €25)

****+Signature €35** (+wines full €20 – bob €10)

(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)