KLOST'R menu

(Friday evening and Saturday menu only)

Scallops & North Sea crab
dill – celery – Granny Smith

Caramelle
ricotta – spinach – sage

***Norwegian langoustine**
butternut squash – yuzu kosho – sushi rice

****Glazed veal sweetbread**
(chef's signature dish)

Red-legged partridge
pointed cabbage – parsnip – red port

Pear tarte fine
cardamom – hazelnut – whisky
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)