

HORTUS

RESTAURANT



Tempura leeks (V0) with a wild greens sauce, toasted sesame, kimchi & edamame	12,50
White asparagus salad (VO, GF) with dehydrated milk skin, leek ash mayonnaise and blue cheese	12,50
Chilled watercress velouté (V, GF) with fennel sorbet & poached apricots	8,50
Mushroom scallops (VO) with a buerre blanc & 24-month-aged Tomasu soy sauce (made in Rotterdam)	12,50
Nettle and buckwheat crostata (VO, GF) nettle pesto, crudités of asparagus and peas & a nettle sauce	12,50
Tempeh stuffed Roscoff onion (V, GF) with candied shallot, tempura spring onion and a sweet onion sauce	12,50
Sweet pea tartlet (V, GF) with macadamia and a 'peacurd' crème diplomat (V/G.F.)	9,80
Assiette of strawberry (V, GF) with balsamic pearls and basil purée	9,80
Cheese board* selection of cheeses with crackers, fruit, jam and mixed nuts	12
Homemade Bonbon (2 pcs.) (V, GF)	4

* cheeseboard: 2,-- extra