

RESTAURANT KAREL 5

ELEGANT MENU

Mackerel

Broccoli, green asparagus, Japanese citrus, ponzu

Artichoke

Pine nut, Parmesan, Gordal olive, anchovies

Red mullet 🍷

Carabineros, oregano, bell pepper, pecorino

Veal sweetbread 🍷

Blue berries, cassia, kohlrabi, sherry

Lamb

Carrot curry, cardamom, asafoetida, black garlic

Seasonal cheeses

Matching garnish, beer bread, brioche

Supplement 12

Blackberry

Lavender cottage cheese, honey, buckwheat, hibiscus

CHEF'S MENU

Including aperitif, wine, water and coffee.

Our Chef de Cuisine offers a varying 4-course menu inspired by the seasons. From aperitif to coffee, a delightful and complete evening for **110** per person.

Dear guest,

Thank you for finding us again! We are delighted to finally welcome you. It feels terrific to do what we are best at.. To fulfill all your wishes and make sure that your stay with us will be fantastic. Of course we have taken all precautions to work according to the

'1,5-meter-economy' that currently exists, by changing our hygiene and disinfecting standards in order to ensure that our guests can stay safely with us.

The only thing left to do is to sit back, relax and enjoy your stay!

With kind regards,

Leo Hollman
General Manager

Menu	Wine pairing
4-courses 68 (without 🍷 🍷)	30
5-courses 78 (without 🍷)	40
6-courses 85	50

Do you have special dietary requirements or allergies? Please let us know

WELCOME TO RESTAURANT KAREL 5

We kindly ask you to heed the following, for your and our safety:

- always keep an appropriate distance to other guests and staff;
- keep right on the stairs and in the hallways;
- follow instructions when provided;
- enter and leave the Restaurant through the main entrance at the Geertebolwerk.

If you have any questions, we will be at your disposal.

Thank you for your cooperation.

