

Small wonders, big flavors. Let the city rest below while your senses rise. Dine among the clouds, be surprised by bold contrasts and delicate harmonies of colliding flavors.

Sweets

10:00 AM - 5:00 PM

Eclair coffee pear	9
Mango almond basil	9
Heinde & Verre chocolate smoked vanilla	9
Pavlova chestnut custard	9

Lunch

12:00 PM - 5:00 PM

Focaccia salmon Tomasu soja fennel horseradish	21
Sourdough steak tartare celeriac chives Uut Hooi	16
Croissant Marigold winter truffle spinach	20
Sando Barnevelder chicken oxheart cabbage jalapeño mayonnaise Oosterschelde seaweed	16



Seasonal dishes

12:00 PM – 9:30 PM

Seasonal salad Winter 24	16
Celest style Zeeland sushi kingfish Dutch wasabi daikon	32
Holstein tartare celeriac lavas Uut Hooi	17
Ravioli fiore palm kale salted lemon	16
Vol-au-vent Barnevelder chicken Rotterzwam winter truffle	23

Bites

6:00 PM – 11:00 PM

	Per	
Kingfish taco jalapeño	piece	8
Holstein tartare algae	piece	6
Supplement Oscietra caviar	5 gr	+14
Crab Dutch vanilla tandoori	piece	12
Focaccia livar truffle sauerkraut	2 pieces	12
Beetroot Uut Hooi horeseradish	piece	5
Pizette bacon nduja	2 pieces	5
Sourdough yeast butter	piece	10
Charcuterie	50 / 100 gr	9 / 18
Seasonal marinated olives	50 / 100 gr	4 / 6
Celest nut mix	50 / 100 gr	3,5 / 7



	Per	
Zeeland oyster dulce vinegar	piece	4.5
Zeeland oyster steak tartare kelp	piece	5
Zeeland oyster buttermilk horseradish	piece	5
Zeeland oyster mousseline	piece	5
Supplement Baerii caviar	5 gr	+10
Zeeland mussels à l'escargot	piece	13
Baerii caviar waffle sea bass sour cream	piece	19

In Season

Our dishes move with the seasons, because what's in season is simply the tastiest. All our products are selected with the utmost care by our growers, foragers, pickers, and catchers. Directly from the land or the sea. Our menu is based on this ever-changing seasonal offering, allowing us to honor the seasons.