

High above the city's noise, where clouds whisper their secrets to the stars, begins a journey of flavor and imagination. Each dish is a constellation, each sip a story, woven with care to awaken your senses.

## Celest seasonal menu

We serve a selection of appetizers at the beginning of both lunch and dinner.

### Dinner

4 courses*	85
5 courses	105
6 courses	125
7 courses	140

\* On Friday and Saturday evenings, we exclusively offer a 5 to 7-course menu.

### Lunch

2 courses	50
3 courses	65

### Supplements lunch & dinner

Wagyu instead of the main course	30
Wagyu as an additional course	55
Black Pearl caviar 10 grams	19
Selection of Dutch and Belgian cheeses, 3 items	15
Selection of Dutch and Belgian cheeses, 5 items	22

## Allergens

Do you have any allergies or dietary preferences? Please don't hesitate to inform us. Our team is happy to provide you with detailed allergen information.

Upon request, we are pleased to serve the entire menu in a vegetarian version.



## Local

We believe in the power of simplicity. We consciously opt for compact dishes. We are inspired by products from Dutch soil or Dutch waters. These local ingredients are explored to their fullest potential using international techniques and flavors, giving them the starring role on the plate that they deserve.

## 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.