

Savelberg Experience

AMUSE BOUCHE

Macaron | Foie Gras | Truffle
Oyster | Apple Ponzu Caviar | Onion Compote
Cucumber Brunoise | Cucumber Granita | Ginger Yoghurt Foam

BLUE CRAB

Kunami Melon | Avocado Mousse | Yuzu | Grape Seaweed

SCALLOP LANGOUSTINE

Lime | Pomelo | Crème Fraîche | Caviar

TURBOT

Butternut Squash | Lemongrass | Ginger | Lobster

FOIE GRAS CONDIMENTS

Chestnut | Apricot | Sweet & Sour Cauliflower | Yogurt & Raspberry Crunch

PIGEON

Pan Seared Anjou Pigeon | Seaweed Potato | Grape | Vanilla Sauce

CHOCOLATE PRALINE

Chocolate | Hazelnut Ice Cream | Hazelnut Praline
Crumble | Yuzu | Raspberry

4,200

Extra Menu

FABERGÉ EGG

Royal Oscietra Caviar | Crème Fraîche | Blini | Leek | Potato Cream
15 g. 1,600 / 30 g. 3,200

CAVIAR LANGOUSTINE

Royal Oscietra Caviar | Pan Seared Langoustine | Crème Fraîche
Blini | Spinach
10 g. 2,200

MACARON CAVIAR

Royal Oscietra Caviar | Crème Fraîche | Macaron
10 g. 1,200

OYSTER

Apple Ponzu Caviar | Onion Compote
180 pc

Vegetables Menu

AMUSE BOUCHE

Macaron | Goat Cheese | Honey | Chive
Cauliflower Risotto | Marinated Egg | Green Herb Oil
Cucumber Brunoise | Cucumber Granita | Ginger Yoghurt Foam

TOMATO

Organic Tomato | Dried Tomato | Tomato Paper | Burrata Cheese
Gazpacho | Tomato Ice cream

BEETROOT

Blueberry | Almond Milk | Balsamic, Yuzu

FENNEL

Grilled Fennel | Chive | Pommes Soufflées | Fennel Foam

ARTICHOKE

Artichoke Tartare | Sesame | Tomasu Soya Sauce

WHITE BEANS

Carrot | Truffle

FOREST MUSHROOM

White Chocolate Glaze | Vanilla Mousse | Cherry | Yogurt Crispy
Yogurt Mousse | Pistachio Sponge Cake | Chocolate Crumble
Cherry Mousse | Cherry & Yuzu Gel | Marshmallow

3,200

Extra Menu

FABERGÉ EGG

Dashi Yuzu Caviar, Celeriac Puree, Cauliflower, Potato Confit

450

DUTCH CHEESE

850