



**what does dinner at the supperclub look and taste like?
well, here's an example to give you a little idea...**

amuse...

goatscheese – licorice root – gel of fig – bulgur crumble – hazelnut

1st

scorched mackerel fillet - ricotta cream - bergamot - carrot - radish
sugar snaps - samphire - seaweed - sriracha mayonnaise

2nd

steak tartare - kimchee - lime - barbecued langoustine - bouquet of pickled
vegetables - puffed rice - foam of rendang

3rd

duck breast - corn cream - polenta fries - mini corn
- string bean - purslane - gravy with vadouvan

4th

almond cake - white chocolate cream - sichuan crumble – blueberry –
pomegranate - raspberry -blue berry sorbet - meringue of beet