

JUNIPER & KIN
KITCHEN GARDEN — BAR

CHEF'S MENU

KITCHEN GARDEN & CHEF'S MENU 59

DRINK PAIRING 39

0.0% PAIRING 39

THE KITCHEN GARDEN

vegetables & herbs & flowers
*Auxerrois, Apostelhoeve from
Maastricht, the Netherlands, 2018*

OOSTERSCHELDE

yellowtail & oyster & sea vegetables
Cocktail Pairing

41°C HALIBUT

celeriac & kohlrabi & seaweed
*Chardonnay, Genoels-Elderen from
Riemst, Belgium, 2015*

SIMMENTALER DRY AGED

jerusalem artichoke & green herbs & oyster mushroom
*Nebbiolo, Massolino Vigna Rionda from
the Piedmont, Italy, 2017*

PARSNIP

coffee & cacao & pear
*Vuurzee, De goede & de Stoute from
Amsterdam, the Netherlands*

GREEN'S MENU

KITCHEN GARDEN & GREEN'S MENU 49

DRINK PAIRING 39

0.0% PAIRING 39

THE KITCHEN GARDEN

vegetables & herbs & flowers

*Auxerrois, Apostelhoeve from
Maastricht, the Netherlands, 2018*

WATERMELON

daikon & dutch soy sauce

Cocktail Pairing

41°C KING OYSTER MUSHROOM

celeriac & kohlrabi & seaweed

*Marsanne, Louis Chèze from
the Rhône, France, 2017*

DRY AGED BEETROOT

jerusalem artichoke & green herbs & oyster mushroom

*Nebbiolo, Massolino Vigna Rionda from
the Piedmont, Italy, 2017*

PARSNIP

coffee & cacao & pear

*Vuurzee, De goede & de Stoute from
Amsterdam, the Netherlands*

#TheKitchenGarden

Allergies? Please let us know.