
ATLANTIC RESTAURANT

« Things only have the value that you give them. »



Fokke Mick
head chef

MENU

DEGUSTATION

Right next door, at the gateway to the world.

Allow yourself to be taken on a culinary journey and indulged.

Our tasting menu invites you to discover and enjoy the exceptional products from around the world, with their rich array of flavors.

4-COURSES · 139

5-COURSES · 149

6-COURSES · 169

7-COURSES · 179

WINE PAIRING ·

90

110

125

145

PROLOG & EPILOG -

DELICACIES BEFORE AND AFTER THE MENU

GOUGÈRES AU GRUYÈRE

OUR GUGELHUPF

pretzel dough · whipped smoked olive oil butter

RIESLING FOAM SOUP

onion tart · smoked tofu · olive oil caviar

MILK CRÈME

blackcurrant · charred twig ash

PETIT FOURS & MIGNARDISES

MENU

DEGUSTATION

VICHYSOISE

smoked eel · trout caviar · chives

TURBOT

chorizo · Shishito pepper · saffron · loomi

TWO WAYS OF VEAL

fillet & cheek · BBQ spice glaze · celeriac

ALMOND MOUSSE

fig · mascarpone · Szechuan pepper

AS A SECOND STARTER

LUKEWARM LOBSTER SALAD

seaweed ponzu vinaigrette · banana · curry · avocado

AS AN INTERMEDIATE COURSE

CREAMY KOSHIHIKARI RICE

edamame · egg yolk · pine nuts · Belper Knolle cheese

AS A CHEESE COURSE

CRÈME BRÛLÉE OF MUNSTER

pear · Piedmont hazelnut · bitter greens

MENU

VEGETATION

The diversity of vegetation encourages us reflect on what our planet can offer us in terms of culinary delights.

For us, it is the desire to present you with a flavorful alternative to fish and meat.

	WINE PAIRING ·
4-COURSE · 89	90
5-COURSE · 99	110
6-COURSE · 109	125
7-COURSE · 119	145

PROLOG & EPILOG - DELICACIES BEFORE AND AFTER THE MENU

GOUGÈRES AU GRUYÈRE

OUR GUGELHUPF

pretzel dough · whipped smoked olive oil butter

RIESLING FOAM SOUP

onion tart · smoked tofu · olive oil caviar

MILK CRÈME

blackcurrant · charred twig ash

PETIT FOURS & MIGNARDISES

MENU

VEGETATION

VICHYSOISE

Scamorza cheese · olive oil caviar · chives

AGEDASHI SILKEN TOFU

Shishito pepper · saffron · loomi

TWO WAYS OF CELERIAC

braised & cream · BBQ spice glaze · pearl onion

ALMOND MOUSSE

fig · mascarpone · Szechuan pepper

AS A SECOND STARTER

LUKEWARM KING OYSTER MUSHROOM SALAD

seaweed ponzu vinaigrette · banana · curry · avocado

AS AN INTERMEDIATE COURSE

CREAMY KOSHIHIKARI RICE

edamame · egg yolk · pine nuts · Belper Knolle cheese

AS A CHEESE COURSE

CRÈME BRÛLÉE OF MUNSTER

pear · Piedmont hazelnut · bitter greens

À LA CARTE

A JOURNEY OF FLAVOUR – TAILORED JUST FOR YOU

Tradition is a commitment, especially in the grand world of luxury hotels.

The timeless classic dishes are meant to remind you that "reinterpreted" classics have not lost their relevance.

Enjoy the two-person menu, featuring culinary moments of indulgence and exceptional service artistry, such as filleting and flambéing right before your eyes.

À LA CARTE

STARTER

LUKEWARM LOBSTER SALAD

seaweed ponzu vinaigrette · banana · curry · avocado

42

LUKEWARM KING OYSTER MUSHROOM SALAD

seaweed ponzu vinaigrette · banana · curry · avocado

24

CREAMY KOSHIHIKARI RICE

edamame · egg yolk · pine nuts · Belper Knolle cheese

30

INTERMEDIATE COURSES & SOUPS

VICHYSOISE DEGUSTATION

smoked eel · trout caviar · chives

24

VICHYSOISE VEGETATION

Scamorza cheese · olive oil caviar · chives

22

ATLANTIC LOBSTER BISQUE

lobster-maki · carrot · passion fruit

ginger · coriander

34

À LA CARTE

MAIN COURSES

TURBOT

chorizo · Shishito pepper · saffron · loomi

52

AGEDASHI SILKEN TOFU

Shishito pepper · saffron · loomi

32

TWO WAYS OF VEAL

fillet & cheek · BBQ spice glaze · celeriac

54

TWO WAYS OF CELERIAC

braised & cream · BBQ spice glaze · pearl onion

34

NORTH SEA SOLE « A LA MEUNIERE »

Dijon mustard beurre blanc · braised cucumber

La Ratte potatoes · spinach

FOR 2 PEOPLE

179

À LA CARTE

DESSERTS & CHEESE

CRÈME BRÛLÉE OF MUNSTER

pear · Piedmont hazelnut · bitter greens

22

CREPES « A LA SUZETTE »

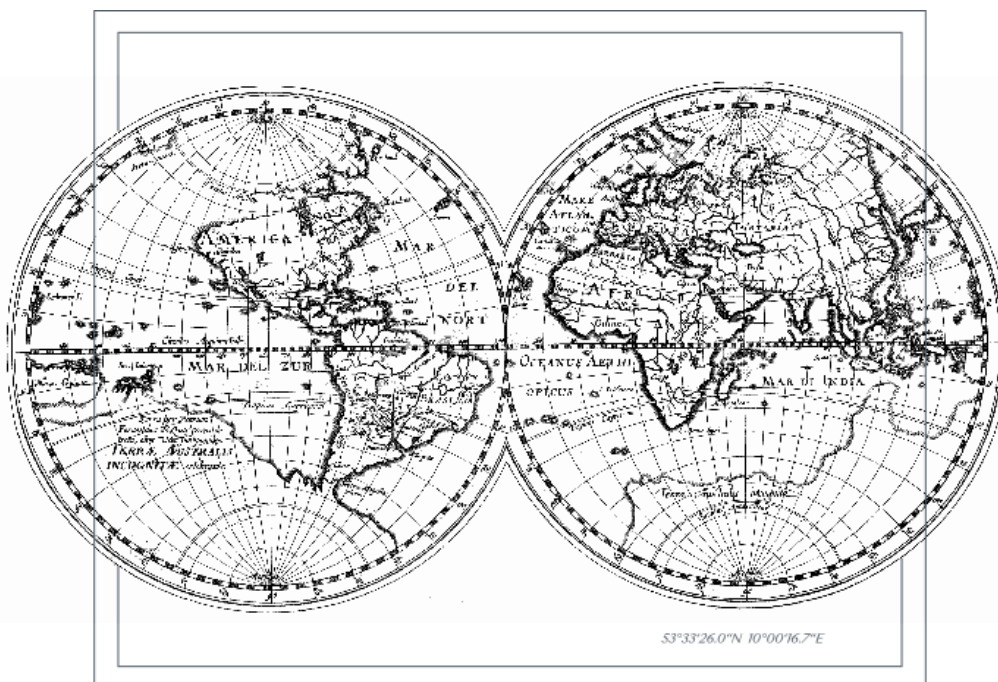
Tahiti vanilla · textures of citrus fruit · sicilian pistachio

24

ALMOND MOUSSE

fig · mascarpone · Szechuan pepper

22



For information regarding allergens and additives,
please feel free to ask for our separate menu.

The prices listed are in euros, including the statutory value-added tax,
and are subject to change in the event of tax rate adjustments by the government.