

TALES GRONINGEN

Five Courses

64,50 -

Optional:
Mocktail
Pairing
36,-

Optional:
Wine Pairing
27,50,-

Amuse

Bon voyage

Mushroom pâté – Ginger gel – Fresh mint

Course I

Option I

Artic gravlax

Cured salmon – Dill sauce – Milk icebergs

Extra option: Caviar (8,-)

Course I

Option II

Volcano Tomato

Guasacaca – Cashew crumble –
Leche de tigre pearls

Course II

Option I

Layered Lentils

Curried lentils –
Coconut-saffron foam

Course II

Option II

Wonton Consommé

Miso – Kombu – Mirin

Main course

Option I

Forest Fire

BBQ vegetables – Cassava chips –
Oak-smoked

Main course

Option II

Sizzlin' Skillet

Ribeye – Beurre noisette sweet potato –
Maple-rum jus

Course IV

Checkpoint Caffeine

A pre dessert

Course V

Option I

Pavlova

Passion fruit crèmeux – Mango –
White chocolate

Course V

Option II

Home, Sweet Home

Apple tart – Speculaas – Stroop –
Tompouce cream

*Summer greetings
from Chef Cleo*

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