

ROUHI DINNER CHEFS MENU

I 4-course menu

Sashimi

Yellowtail Kingfish uit Zeeland / ponzu / shiso

Yellow Kingfish from Zeeland / ponzu / shiso



II

Gegrilde asperges / lovage / tempura / Sambai hollandaise 🌿

Grilled asparagus / lovage / tempura / Sambai hollandaise 🌿



III

Kippenborst / broccoli / pittige bonensaus

Chicken breast / broccoli / spicy black beans sauce



IV

Cherries / amandelcake / vanille / amandel-ijs

Cherries / almond cake / vanille / almond ice-cream



served with the 5-course menu *

Miso soup / shiitake / paksoi / bos ui 🌿

Miso soup / shiitake / paksoi / spring onions 🌿



served with the 6-course menu *

Huisgemaakte kipgehaktbal / soya / gember

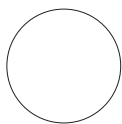
Handmade chicken meatball / soy / ginger

* served before main course

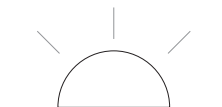
4 courses 45

5 courses 56

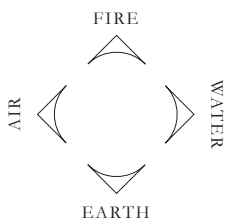
6 courses 65



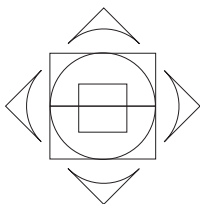
SOUL



FROM SUNRISE
TO SUNSET



FOUR
ELEMENTS



FOOD FOR THE SOUL