TERROIR



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Our cuisine begins with the produce.

With ingredients full of character, grown in good soil and shaped by their surroundings.

With TERROIR, we are opening a new chapter: more modern, clearer and more open-minded.

Regional roots meet contemporary ideas and influences from the world of cuisine.

We cook seasonally, close to the produce and with respect for the craft: focused on flavour and quality.

A place for good food, good produce and good encounters.

Welcome to TERROIR.

Tim Extra

Lukas Dirks

TERROIR

MENU

A Prelude to the Menu

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Hiramasa Kingfish

Cauliflower | Piedmont Hazelnut | Apple Balsamic Vinaigrette

or

Parmigiano Reggiano – Aged 24 Months

Portobello | Pear | Verjus | Sage

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Eiden Egg with Indian Aromas

(+10 grams Imperial Caviar €25)

Mustard Yoghurt with Chaat Masala | Fragrant Rice | Papaya | Cashew

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Breton Plaice

Poached "Tsarskaya" Oyster | Charcoal-Grilled Cucumber | Kohlrabi Tartare | Tarragon Mustard

or

Cream of Roasted Sweetcorn Soup

(+ Pan-Fried Scallop €16)

Jalapeño | Samphire | Millet | Almond Oil

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Venison from Local Hunting – Saddle, Ragout & Crudo

Red Cabbage Chutney | Grilled Jerusalem Artichoke | Rosehip Cream | Duck Liver Pâté | Orange Pepper Sauce

or

Celeriac Mille-Feuille

Mirabelle Plum | Cauliflower Mushroom | Truffle Butter | Roasted Vegetable Jus

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Butternut Squash

White Chocolate | Mandarin | Sea Buckthorn

Tuesday, Friday, Saturday

4-Course Menu | 5-Course Menu

130 150

Wednesday & Thursday

4-Course Menu | 5-Course Menu

110 125