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MICHELIN STAR  
**Wilco Berends**

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**Thai Chicken Salad** <sup>(1, 10)</sup>  
The flavours of the Thai Chicken Salad



**Tartlet** <sup>(2, 4, 5, 7)</sup>  
Tartlet with salad of mackerel and beetroot



**Hamachi** <sup>(2, 4, 5, 7)</sup>  
Sliced marinated hamachi, green spices,  
salmon eggs in soja, dressing of buttermilk and dill



**Scallop** <sup>(7, 8)</sup>  
Grilled Scallop with fennel, sepia,  
Pernod and wild garlic



**Seabass** <sup>(1, 2, 4, 5, 7, 9)</sup>  
Sea bass baked on bread, ratatouille, almond  
and sauce of arugula



**Rossini** <sup>(1, 2, 7)</sup>  
Roasted Tournedos Rossini, duck liver,  
black truffle, sauce Madeira



**Tarte Tatin** <sup>(2, 4, 7)</sup>  
Tarte tatin of Jonagold apple  
with vanilla ice cream

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**€195 / per person**  
(optional €65.00 per person wine pairing)

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CAP ST GEORGES

ALLERGENS

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk and Dairy  
8. Mollusk 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide