

# RENILDE

at renilde we cook with seasonal and locally sourced products. the chef and his team create a daily changing menu based on the fresh ingredients delivered by our suppliers. therefore, we offer a surprise menu. we work with a lot of vegetables, and the meat, fish and poultry are all from sustainable origin.

## menu options

### menu renilde 157

6 courses including aperitif, drinks pairing, water & coffee

### 6 courses (including cheese) 92

### 5 courses 79

cheese instead of dessert 6.5

pairing per glass: wine or alcohol free 9.5

small pairing per glass: wine or alcohol free 5

water per person 3

information regarding allergens is available upon request

