

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	162
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6 courses including aperitif, drinks pairing, water & coffee

6 courses (including cheese)	97
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5 courses	84
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cheese instead of dessert	6.5
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pairing per glass: wine or alcohol free	9.5
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small pairing per glass: wine or alcohol free	5
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water per person	3
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information regarding allergens is available upon request

