



FALL 2024
22.12.44 EQUINOX

It almost sounds like a psalm, but of course, it is simply the exact moment when astronomical autumn begins. With the sun directly over the equator, it clearly marks the change of the season.

With summer behind us, autumn has already set in. It fascinates us how quickly and clearly that connection is felt in our environment. The richness of this seasonal change is truly a treat and challenge for us as chefs.

The last tomatoes are still hanging, the stronger herbs are fragrant, and already after a rain shower, you see mushrooms sprouting up. The recognizable pumpkin varieties are piling up in every yard. The figs are super ripe, and sometimes they hang, 'unpicked,' fading away on a tree.

The scent of autumn is distinctly recognizable, and when I ride my bike in the early morning, I can also feel it in the atmosphere.

This unconsciously sets my "chef's heart" to work. Pumpkins, fruit from Bunnik and the surrounding area, cardoons, artichokes, shellfish. Venison, wild boar, and wild duck. What will I choose? I almost feel guilty towards the last summer ingredients. But we need them in winter, and they are carefully preserved or otherwise stored.

At the beautiful "Grand Restaurant" in the historic refectory, there is a kitchen that is both exuberant and modest. A kitchen that is recognizable because the products retain their value while also undergoing innovation. Autumn is one of the examples where the creativity and sensitivity of a chef can truly shine.

When you cook with your heart, you don't need a calendar but a keen eye on Mother Nature's offerings. She ensures everything is there, sometimes in abundance, sometimes less so.

The Equinox never lets us down in this regard and ensures diversity and excitement on our plates, whether you are an omnivore or prefer to avoid fish or meat.

I present to you the 'Autumn Menu' of 2024.

Enjoy this beautiful time of year. On behalf of the entire team, I wish you great pleasure.

Leon Mazairac & Jent van Cappelle

COLLECTION OMNIVORE

GUSTATIO

Sea bream "crisp", seaweed & pasilla
Toast cannibale, horse, caviar & brioche
Crispy Jerusalem artichoke, shrimps & dill
Bouquet Fall 2024 © Signature Leon Mazairac

MENSAE PRIMAE

Scallop & celeriac
Mussels & vinaigrette with ramson capers

Brussels chicory ★
Bold gravy®, bacon & l'Etivaz Alpage

Intermezzo
Oyster & plankton
& Shochu

Pumpkin
Glazed eel "Kabayaki"
Ravioli, velouté & crumble

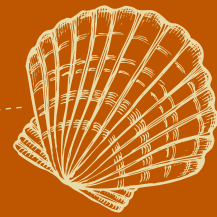
Roe deer & artichoke
Grilled & confit
Mousseline & bitter salad greens

MENSAE SECONDAE

Cheese trolley ★★
With 5 selected cheeses

Apple
Hazelnuts & Elixir d'Anvers

4-courses (without ★ & ★★)
5-courses (without ★★)
6-courses



FALL 2024
22.12.44 EQUINOX

COLLECTION FISH NOR MEAT

GUSTATIO

Parsley root & chamomile "crisp", seaweed & pasilla
Marigold egg, truffle & sour cream
Crispy Jerusalem artichoke, pickles & dill
Bouquet Fall 2024 © Signature Leon Mazairac

MENSAE PRIMAE

Celeriac & ajoblanco

Preserved white strawberries, red cabbage & verjus

Brussels chicory ★

Bold gravy® & l'Etivaz Alpage

Intermezzo

Beignets of wild fennel & seaweed
& Mastiha "fresh"

Pumpkin

Ravioli with truffle, velouté & crumble

Artichoke & porcini

Confit and smoked
Mousseline & bitter salad greens

MENSAE SECONDAE

Cheese trolley ★★

With 5 selected cheeses

Apple

Hazelnuts & Elixir d'Anvers

4-courses (without ★ & ★★)

5-courses (without ★★)

6-courses



FALL 2024
22.12.44 EQUINOX

A LA CARTE

STARTERS

Scallop & celeriac	45
Mussels & vinaigrette with ramson capers	
Celeriac & ajoblanco 🍷	40
Preserved white strawberries, red cabbage & verjus	
Belgian sturgeon & oyster	55
Cottage cheese & Royal Belgian Caviar (15 grams)	
Beef from Master Butcher ter Weele	45
As tartar with Mirasol pepper & sour corn	

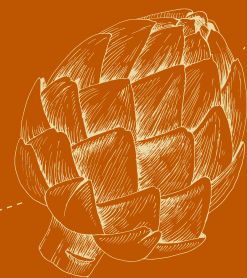
MAIN COURSES

Poached sole	55
Dutch shrimps, potato & buttermilk Sauce Vin Jaune	
Artichoke & cepes 🍷	50
Confit and smoked Mousseline & bitter salad greens	
Roe deer & artichoke	55
Grilled and confit Sauce Albufeira & mousseline	
European lobster 'en cocotte' *	120
Fig leaf, bisque with anise & vanilla Fries & romaine salad with truffle	

CHEESE AND/OR DESSERT

Cheese trolley 🍷	20
With 5 selected cheeses	
Apple 🍷	18
Hazelnuts & Elixir d'Anvers	

* This dish requires a minimum order of 2 persons
and must be requested 24 hours in advance.



FALL 2024
22.12.44 EQUINOX