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 suprise menu. we work with a lot of vegatables, and the meat, fish and poultry are all from sustainable origin.

menu options

menu renilde 6 courses including aperitif, drinks pairing, water & coffee	180
6 courses (including cheese)	110
5 courses	95
cheese instead of dessert	7.5
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