

BITES

IRISH MOR OYSTER CRU MIGNONETTE LEMON	PER PIECE	€ 6
IBERICO PATA NEGRA HAM SOURDOUGH TOAST OLIVE	PER 50 GR.	22
PERLE IMPERIAL CAVIAR BLINI CRÈME FRAÎCHE	PER 10 GR.	37

STARTERS

RED SHRIMP AJO BLANCO APPLE GREEN STRAWBERRY	47
TOMATO TAMARILLO TARRAGON ELDERFLOWER (V)	29
YELLOWTAIL OCA ROOT AVOCADO CUCUMBER TAMARIND	42
QUAIL ORGANIC DUCK LIVER PISTACHIO CHICKEN SKIN	49
LANGOUSTINE VEAL TARTARE CAVIAR CRÈME CRU	55

ENTREMETS

RAVIOLI MARIGOLD EGG SWISS CHARD BELPER KNOLLE (V)	29
SWEETBREADS OF VEAL CARROT MACADAMIA VADOUVAN	47
PLAICE FILLET NORTH SEA SQUID ZUCCHINI DILL BEURRE BLANC	37
CAVIAR "POMMES TSARINE" CRÈME FRAICHE POTATO IRISH MOR OYSTER	55

MAIN COURSES

BLACK ANGUS ENTRECOTE OR WAGYU ENTRECOTE A5 ASPARAGUS POLENTA ANCHOVY JUS OF MADEIRA	BLACK ANGUS WAGYU A5	59 99
TURBOT OPPERDOEZER ROUND POTATO GREEN PEA ONION CHANTEREL		75
VENISON BLACKBERRY BEETROOT LARDO ALMOND PINK PEPPER		70
CELERIAC 'EN CROUTE' DASHI SHIITAKE ROASTED CELERIAC JUS (V)		45

DESSERTS

STRAWBERRY VERBENA YOGURT CLOVER LEAF	20
RASPBERRY RHUBARB FENNEL WOODRUFF	20
SELECTION OF FARMHOUSE CHEESES COMPOTE NUT BREAD	25
SOUFFLÉ VANILLA ICE CREAM CHERRY CHOCOLATE SORREL TO BE ORDERED STARTING FROM 2 PERSONS 20 MIN. PREPARATION TIME	25

LUNCH MENU

3 COURSES	65
4 COURSES	85

TO BE ORDERED UNTIL 3PM

DAILY VARYING SEASONAL MENU

V – VEGETARIAN

ASK OUR COLLEAGUES FOR THE ALLERGENS MENU

CHEFS MENU

5 COURSES

7 COURSES *

TO BE ORDERED PER TABLE ONLY

MENU INCLUDES AMUSE BOUCHE, COFFEE, OR TEA WITH GOURMANDISES & CHOCOLATE

€
109
139

YELLOWTAIL | OCA ROOT | AVOCADO | CUCUMBER | TAMARIND

CP

TOMATO | TAMARILLO | TARRAGON | ELDERFLOWER

CP

* LANGOUSTINE | FREGOLA | SOURDOUGH CRISP | ROUILLE | SALSA VERDE

CP

PLAICE FILLET | NORTH SEA SQUID | ZUCCHINI | DILL | BEURRE BLANC

CP

* SWEETBREADS OF VEAL | CARROT | MACADAMIA | VADOUVAN

CP

GUINEA FOWL | GOOSE LIVER | CHANTARELLE | BROADBEAN | MUSHROOM SAUCE

CP

PRE-DESSERT | SOURDOUGH PARFAIT | BASIL | WHEY | RASPBERRY

CP

STRAWBERRY | VERBENA | YOGURT | CLOVER LEAF

MENU PRESTIGE

3 COURSES

4 COURSES

5 COURSES

TO BE ORDERED PER TABLE ONLY

MENU INCLUDES AMUSE BOUCHE, COFFEE, OR TEA WITH GOURMANDISES & CHOCOLATE

135
155
175

RED SHRIMP | AJO BLANCO | APPLE | GREEN STRAWBERRY

CP

CAVIAR "POMMES TSARINE" | CRÈME FRAICHE | POTATO | IRISH MOR OYSTER

CP

TURBOT | OPPERDOEZER ROUND POTATO | GREEN PEA | ONION | CHANTEREL

CP

WAGYU ENTRECOTE A5 | ASPARAGUS | POLENTA | ANCHOVY | JUS OF MADEIRA

CP

SOUFFLÉ | VANILLA ICE CREAM | CHERRY | CHOCOLATE | SORREL

WINE PAIRING

WINE PAIRING DELUXE

15,00 PER GLASS
27,50 PER GLASS