

BITES

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IRISH MOR NO.3 OYSTER RAW MIGNONETTE LEMON	PER PIECE	6
IBERICO PATA NEGRA HAM SOURDOUGH OLIVE	PER 50 GR.	22
PERLE IMPERIAL CAVIAR BLINI CRÈME FRAÎCHE	PER 10 GR.	37

ENTREE

WHITE BEAN GREEN BEAN KIMCHI LIME SESAME (V)		29
EUROPEAN LOBSTER GRAPEFRUIT VANILLA AVOCADO PASSION FRUIT	1/2	49
	1/1	89
TROUT FILLET ZEELAND MUSSEL FENNEL DILL BUTTERMILK		37
VEAL TONGUE FILET AMERICAIN CAULIFLOWER PICKLE PICCALILLI SORBET		39
LANGOUSTINE VEAL TARTARE CAVIAR CREME CRU		55

ENTREMETS

CARROT VADOUVAN LEEK BEURRE BLANC WITH ROASTED YEAST (V)		29
VEAL SWEETBREAD CHICORY POTATO ANCHOVY GUANCIALE		47
SEABASS SOURDOUGH ARTICHOKE OLIVE VEAL JUS		43
LANGOUSTINE PUMPKIN KUMQUAT VERJUS		49

MAIN COURSE

TURBOT FILLET OXTAIL SPINACH PORCINI BROTH		75
BLACK ANGUS ENTRECOTE OR WAGYU ENTRECOTE A5	BLACK ANGUS	59
MARROW OPPERDOEZER RONDE SHALLOT COMPOTE BIMBI LOVAGE	WAGYU A5	99
ANJOU PIGEON BEETROOT DUCK LIVER BLACKBERRY SHERRY JUS		65
CELERIAC 'EN CROUTE' DASHI SHIITAKE ROASTED CELERIAC JUS (V)		45

DESSERT

'PÊCHE MELBA' TONKA BEAN PEACH RASPBERRY		20
DARK CHOCOLATE BANANA CARAMEL POPCORN ICE CREAM		20
SELECTION OF FARMER'S CHEESES COMPOTE NUT BREAD		25
VANILLA SOUFFLÉ VANILLA ICE CREAM PLUM SAGE		25
<i>TO BE ORDERED STARTING FROM 2 PERSONS 20 MIN. PREPARATION TIME</i>		

LUNCH MENU

3 COURSES	65
4 COURSES	85
<i>TO BE ORDERED UNTIL 3PM DAILY VARYING SEASONAL MENU</i>	

V – VEGETARIAN

ASK OUR COLLEAGUES FOR THE ALLERGENS MENU

CHEFS MENU

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5 COURSES

109

7 COURSES *

139

TO BE ORDERED PER TABLE ONLY

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

TROUT FILLET | ZEELAND MUSSEL | FENNEL | DILL | BUTTERMILK

CP

WHITE BEAN | GREEN BEAN | KIMCHI | LIME | SESAME

CP

* OCTOPUS | CELERIAC | PIMENT D'ESPELETTE | ALMOND

CP

SEABASS | SOURDOUGH | ARTICHOKE | OLIVE | VEAL JUS

CP

* VEAL SWEETBREAD | CHICORY | POTATO | ANCHOVY | GUANCIALE

CP

WILD DUCK BREAST | BEETROOT | DUCK LIVER | BLACKBERRY | SHERRY JUS

CP

PRE-DESSERT | MATCHA | PITAHAYA | KAFFIR LIME

CP

'PÊCHE MELBA' | TONKA BEAN | PEACH | RASPBERRY

MENU PRESTIGE

3 COURSES

135

4 COURSES

155

5 COURSES

175

TO BE ORDERED PER TABLE ONLY

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

EUROPEAN LOBSTER | GRAPEFRUIT | VANILLA | AVOCADO | PASSION FRUIT

CP

LANGOUSTINE | PUMPKIN | KUMQUAT | VERJUS

CP

TURBOT FILLET | OXTAIL | SPINACH | PORCINI | BROTH

CP

WAGYU | MARROW | OPPERDOEZER RONDE | SHALLOT COMPOTE | BIMBI | LOVAGE

CP

VANILLA SOUFFLE | VANILLA ICE CREAM | PLUM | SAGE

WINE PAIRING

15,00 PER GLASS

WINE PAIRING DELUXE

27,50 PER GLASS