

Starters

Foie gras terrine

Red wine/ onion/ brioche

26,00 €

Polder Potato

Morels/ aioli/ Secreto 7

24,00 €

Langoustines

White buttersauce/ tomatoe

29,00 €

Caviar

Moscovite potato (30 gr)

68,00 €

Stew of scallops

Mushrooms/ leek

24,00 €

Gillardeau Oysters

Bread/ Nori

23,00 €

Veal sweetbread croquette

Tartare sauce/ Belgian endives

19,00 €

Oxtail

Black salsify/ winter truffle

25,00 €

Vegetarian

Hop shoots

Poached egg/ sour cream/ mousseline sauce

42,00 €

Our menus vary each day, depending on daily deliveries.
Therefor we ask you to notify us if you have allergies, if you are vegetarian
or if you follow a special diet.

If you are 8 people or more, please take our menu.

Main dishes

Turbot meunière

Salad/ mashed potatoes

44,00 €

Pan fried turbot

Seasonal vegetables/ Dijonnaise

44,00 €

Sole Meunière

Salad/ mashed potatoes

37,00 €

Sole

Hotchpotch/ veal jus

39,00 €

Grilled tuna

Couscous/ red pepper/ aioli

32,00 €

Young cod

Rice/ young carrot/ turnip/ harissa

29,00 €

Burgundy chicken

Rate du Touquet potatoe/ winter truffle/ Belgian endives

30,00 €

Grilled beef fillet West-Flemish red

Béarnaise/ French fries

34,00 €

Pork entrecote 'Duke of Berkshire'

Turnips/ carrots/ chantarelles/ thyme potatoe

32,00 €

Pan fried pigeon

Sorrel/ Belgian endives/ hedgehog mushroom/ crosne

35,00 €

Vegetarian

Truffle pasta

Winter truffle/ parmesan

35,00 €

Mushrooms

Poached egg/ sour cream/ leek

21,00 €