

First introduction with the kitchen

Starters

FOIE GRAS TERRINE

Red wine/ onion/ brioche

€ 26,00

PAN-FRIED SCALLOPS

Parsley root/ black trumpet mushroom/ herb jus

€ 22,00

LANGOUSTINES

White buttersauce/ tomato/ apple

€ 29,00

OXTAIL

Black salsify/ autumn truffle

€ 25,00

CAVIAR

Moscovite potato (30 gr)

€ 67,00

SMOKED EEL

Goose foie gras/ apple/ ginger

€ 26,00

HAND PEELED NORTH SEA SHRIMPS

Watercress/ sour cream/ potato

€ 24,50

PORK CHEEK

Bearnaise/ Wonton/ dark beer ' Le Fort'

€ 18,50

VEGETARIAN

MUSHROOM TOAST

Selection of mushrooms/ rocket salad

€ 17,00

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.

**TABLES OF 8 PERSONS AND MORE, MAY WE ASK YOU
TO CHOOSE ONE OF OUR MENUS**

And then follows...

The salty sea

PAN FRIED TURBOT OR MEUNIÉRE

Seasonal garnish

€ 43,00

POACHED SOLE OR MEUNIÉRE

Couscous/ curry/ tomato/ cauliflower

€ 39/36

PAN FRIED MONKFISH

Salted celeriac/ shrimp butter/ buttermilk/ cauliflower

€ 32,00

SEABASS (PAN-FRIED ON THE SKIN)

Cauliflower/ black salsify purslane

€ 32,00

Meat lovers

PHEASANT

Belgian endives/celeriac/cranberries

€ 33,00

GRILLED BEEF FILLET STEAK WEST FLEMISH RED

Choronsauce/ French fries

€ 34,00

PAN FRIED VEAL SWEETBREADS

Young spinach/ Bordelaise sauce/ gooseliver

€ 36,00

SADDLE OF HARE

Red beet/ chanterelles/ pommes Dauphine

€ 40,00

VENISON

Paris mushrooms/ Brussels sprout/ Rate du Touquet/ échalote

€ 34,00

Vegetarian

TRUFFLE PASTA

autumn truffle/parmesan

€ 33,00

ZUCCHINI 'SPAGHETTI'

Zucchini/ cherry tomatoes/ feta/ garlic

€ 20,00