

Starters

Angus beef carpaccio "Grand cru"

Winter truffle/ rocket salad/ parmesan

24,00 €

Confit 'Polder' potato

Jalapeno/ Jamon Iberico/ morels

24,00 €

Langoustines

White butter sauce/ tomatoes

29,00 €

Grilled King crab

Butter/ garlic

34,00€

Caviar (30 gr)

Moscovite potato

68,00 €

Lacquered quail

Goose foie gras terrine/ red beet

22,00 €

Cannelloni (veggie)

Morels/ spinach/ ricotta

24,00 €

Cannelloni with oxtail

Morels/ spinach/ ricotta

25,00 €

Gillardeau oysters (6pcs.)

Nori/ Lemon

24,00 €

Scallops

Winter truffle/ Belgian endives/ celeriac

28,00€

Main dishes

Sole meunière Salad/ mashed potatoes	
Sole 'Chef's way' Butter milk/ tomato/ Hand peeled shrimps	39,00 €
Turbot meunière Salad/ mashed potatoes	
Turbot 'Chef's way' Dijonnaise/ warm vegetables	47,00 €
Grilled tuna	
Tomatoes / Béarnaise	33,00 €
Skrei meunière Salad/ mashed potatoes	
Skrei 'Chef's way' white beer/ Kamut	32,00 €
Grilled beef fillet West-Flemish red	
tomato/ choron sauce/ French fries	34,00 €
Pan fried squab	
Parsley root/ sprouts/ potatoes mousseline	36.00 €
Pan fried veal sweetbreads	
Spinach/morels/ goose foie gras	38,00 €
Lamb chop	
Wild garlic/ ras-el-hanout/ semoule/courgette	35.00 €
Veal loin	
Baked potato/ Brussels sprouts/ young carrots	35.00 €
Truffle pasta (veggie)	
Winter truffle/ parmesan	37,00 €

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

Information on allergens available