

# Our classics

## Starters

### **Carpaccio of swordfish**

Soya/ cucumber/ jalapeño/ ginger

23,00 €

### **Smoked eel**

Terrine of gooseliver/ red beet/ apple

26,00 €

### **Langoustines**

White butter sauce/ tomatoes

29,00 €

### **Grilled King crab**

Butter/ garlic

34,00€

### **Caviar (30 gr)**

Moscovite potato

68,00 €

## Main dishes

### **Sole meunière**

Salad/ mashed potatoes

39,00 €

### **Turbot meunière**

Salad/ mashed potatoes

44,00 €

### **Grilled beef fillet West-Flemish red**

Béarnaise sauce/ French fries

34,00 €

### **Grilled tuna**

Tomatoe / Béarnaise

32,00 €

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.**

# Our suggestions

## Starters

### **Smoked Malines Cuckoo**

Autumn truffle/ celeriac/ Belgian endives

**23.00 €**

### **Burrata (veggie)**

Selection of tomatoes/ mascarpone/ wasabi

**21,00 €**

### **Bouchot mussels**

Poached egg/ mousseline

**21.00 €**

### **Gillardeau oysters**

Nori/ Lemon

**23.00 €**

### **Squid**

Fideuà/ tomatoe/ chorizo/ garlic

**22.00 €**

## Main dishes

### **Courgetti (veggie)**

Cherry-tomatoe/ feta/ garlic

**23.00€**

### **Truffle pasta (veggie)**

Summer truffle/ parmesan

**33,00 €**

### **Pan fried wild duck**

Chanterelles/ red quinoa/ hazelnut/ pumpkin

**29.00 €**

### **Britanny lobster**

Fideuà/ Thyme butter/ sundried tomatoes

**39,00 €**

### **Pan fried veal sweetbreads**

Spinach/morels/ goose foie gras

**36,00 €**

### **Sole 'Chef's way'**

Bouchot mussels/ curry/ turnip/ leek/ mashed potatoes

**38,00 €**

### **Turbot 'Chef's way'**

Dijonnaise/ warm vegetables

**44,00 €**