

## *3 course menu*

Salmon Tataki / sesame seeds / horseradish

Crunchy raw vegetables

Teriyaki salad dressing

**or**

Slices of Antwerp veal fillet cooked through at 54°

Radish pickle / Isigny cream / capers / mayonnaise with herbs

Fried bread soldiers with parmesan

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Plaice meunière with Ardennes ham crumble

Green cabbage / baby carrots / turnips / grenaille potatoes

Emulsified Belleaux pale ale

**or**

Guinea fowl supreme

Trofie pasta and spinach casserole & tomatoes with Julian strips of bacon / oyster mushrooms

Meat juice creamed with walnut mustard

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Passion fruit / coconut milk / lime mille-feuille

Mango mousse

**or**

Deconstructed strawberry tart

*€ 39.00 for 3 courses*


*€ 60.00 with the selection of wines*

*€ 49.00 for 4 courses*

*€ 74.00 with the selection of wines*

## À la carte...

### Starters


- ❖ *Homemade Asian carpaccio of marinated gravlax salmons*  16,00 €
  
- ❖ *Homemade duck foie gras* 20,00 €  
*Sesame seeds / citrus fruit purée / brioche buns*
  
- ❖ *Belgian ossetra caviar 10g / blinis / Isigny cream* 50,00 €
  
- ❖ *“White-blue-Belgian” beef tartare with diced foie gras* 18,00 Starter  
*Chopped truffle salad dressing* 23,00€, main
  
- ❖ *Salmon Tataki / sesame seeds / horseradish* 15,00 €  
*Crunchy raw vegetables*  
*Teriyaki salad dressing*
  
- ❖ *Slices of Antwerp veal fillet cooked through at 54°* 16,00 €  
*Radish pickle / Isigny cream / capers / mayonnaise with herbs*  
*Fried bread soldiers with parmesan*

 *Speciality Chef Lionel*

## *Meat dishes*

- ❖ *Phalanx of grilled angus beef* 32,00 €  
*Stir-fried heritage vegetables - Chips*  
*Brown juice with chopped truffles or brown juice with green pepper cream*
  
- ❖ *Guinea fowl supreme* 22,00 €  
*Trofie pasta and spinach casserole & tomatoes with Julian strips of bacon*  
*Oyster / Mushrooms*  
*Meat juice creamed with walnut mustard*
  
- ❖ *Poultry & scampi association* 25,00 €  
*Vegetable wok – fried rice*  
*Smoked Nantua sauce*

## *Fish dishes*

- ❖ *Plaice meunière with Ardennes ham crumble* 24,00 €  
*Green cabbage / baby carrots / turnips / grenaille potatoes*  
*Emulsified Bellevaux pale ale*
  
- ❖ *Roasted scallops* Starter: 18,00 €  
*Linguini in cuttlefish ink / Tomato / Chorizo* Dish : 25,00 €  
*Citrus butter*
  
- ❖ *Fisherman's pot, "waterzooi" style*  26,00 €  
*"Salmon / Scallops / Codfish"*  
*Saffron cream*

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## *Vegetarian dishes*

- ❖ *Pearl barley / Salpicon kohlrabi / Romanesco* 14,00 €  
*Coconut & lemongrass emulsion*
  
- ❖ *Quinoa salad with vegetables, crumbled goat cheese* 16,00 €  
*Rapeseed oil with herbs* Dish : 25,00 €

## *Desserts*

- ❖ *Assortment of local and foreign cheeses* 12,00 €
  
- ❖ *Passion fruit / coconut milk /lime mille-feuille* 11,00 €  
*Mango mousse*
  
- ❖ *Samba flower marinated pineapple*  12,00 €  
*kalamansi cream / lemon & violet ice cream*
  
- ❖ *Deconstructed strawberry tart* 12,00 €
  
- ❖ *Veritable Dame blanche ice cream sundae* 10,00 €
  
- ❖ *Sorbet or ice cream trilogy according to taste* 9,00 €

 *Speciality Chef Lionel*

## *Children's menu*

"Chimay" cheese croquette, baby salad, Ardennes ham

*or*

Cream of vegetable soup of the day

*or*

Tomato, Mozzarella and pesto & breadsticks & Italian ham

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Fish & Chips

*or*

Linguini Bolognaise

*or*

Roast chicken breast / chips / stewed fruit / meat drippings

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Sorbet or ice cream duo

*or*

Hazelnut brownies & vanilla ice cream

*or*

Fresh fruit salad

**€ 20.00** *in 3 services, excl. drinks*

**€ 15.00** *in 2 services, excl. Drinks*

*This menu is for children under 12*