



MY MENU



Goat's cheese **panna cotta** & cauliflower
Herring eggs | salmon tartar | Spring onions | cashew nuts

OR

Green asparagus salad & Parma ham
Grated Grana Padano & "Ibroliva" olive oil salad dressing
Truffle tapenade



Pollock loin roasted with chorizo
Greek pasta & sauteed courgettes with garlic and chives
Safran emulsion & lemon zest

OR

Braised and glazed Belgian « Brasvar » pork belly
Wok-fried vegetables & fried rice with baby vegetables
Teriyaki Sauce with ginger



Pistachio & red fruit combination
Pistachio | vanilla cream | red fruit financier
OR
Breton shortbread biscuit, Belgian **strawberries & Rhubarb**
Ardennes quark / lime sorbet

2 COURSES

29 € - excl. drinks
42 € - with the wine menu

3 COURSES

39 € - excl. drinks
60 € - with the wine menu



À LA CARTE ...

A speciality of Chef Lionel 

STARTERS



Omega3

● **Goat's cheese panna cotta & cauliflower** 17,5 €
Herring eggs | salmon tartar | Spring onions | cashew nuts

● « **White – Blue – Belgian beef** » tartar with Italian flavours 17 € / 22 €
(main course with fries)



Omega3

● **Rillettes of mackerel** in Chardonnay 16,5 €
Garden vegetable crunch & linseed crunch



● **Green asparagus salad & Parma ham** 19 €
Grated Grana Padano & “Ibroliva” olive oil salad dressing | Truffle tapenade



● **Grilled & crystalised leek – aubergine caviar** 15 €
Salad dressing & mustard sauce | Mayonnaise with herbs & citrus zests

MAIN COURSE

● **Poké Bowl with smoked salmon** | Ponzu Mayonnaise & herbs 17,5 €
Green asparagus | avocado | wakame | radish | white cabbage | sesame seeds
vegetarian 15,5 €

● **Slice of roast salmon trout** 25 €
Mousseline and lacto-fermented peas | bacon strips | croutons
Dauphine potatoes | Citronella-flavoured white butter sauce

- **Pollock loin roasted with chorizo** 22 €
Greek pasta & sauteed courgettes with garlic and chives
Safran emulsion & lemon zest
-  ● **Sauteed Fregola sarda** with courgettes 16 €
Olives | pesto | pine nuts | Parmesan | Tomato coulis
-  ● **Grilled Angus steak** | Summer vegetable casserole | French fries 32 €
Meat drippings with grated truffle
- **Braised and glazed Belgian « Brasvar » pork belly** 20 €
Wok-fried vegetables & fried rice with baby vegetables
Teriyaki Sauce with ginger
- **Roast duckling** | Apple & onion chutney | Green asparagus 23 €
with grated parmesan & gnocchis | Old balsamic vinegar brown sauce

DESSERTS

- **Platter of cheeses** from the region and elsewhere 13 €
-  ● **Samba flower marinated pineapple** | Kalamansi cream 12 €
Lemon & violet ice cream
- **Chiboust cream sushi**, Water melon & Raspberry 13 €
Kiwi relish | Exotic sorbet
- **Pistachio & red fruit combination** 13 €
Pistachio vanilla cream | red fruit financier
- Breton shortbread biscuit, Belgian **strawberries & Rhubarb** 12 €
Ardennes quark | lime sorbet
- **Coffee or tea with selection of mini desserts** 11,50 €

MY MENU

ENFANT

« Chimay » **cheese biscuit** | Baby lettuce | Ardennes ham

OR

Mozzarella Tomatoes



Fish & Chips

OR

Roast chicken breast | chips | stewed fruit | meat sauce



Sorbet or ice cream duo

OR

Hazelnut brownie & vanilla ice cream

2 COURSES

15 €

excluding drinks

3 COURSES

20 €

excluding drinks

This menu is for children under 12 years old

