

3-course menu

Medium-cooked swordfish

Parsnip houmous & lime
Apple / shallot / hazelnut condiment
Cuttlefish ink mayonnaise

or

Deer carpaccio / raw mushrooms

Cranberry jelly / Timanoix cheese shavings
Meat juices with sherry vinegar & walnut oil

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Fillet of haddock meunière / chorizo crumble

Mascarpone mashed potato and chives
Beurre blanc with lemon zest & seaweed

or

Fillet of roast boarlet / Chinese artichoke & bacon strips

Mousseline and sweet potato fries
Green pepper sauce

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Combination of citrus / chestnuts / cocoa nibs

Grapefruit sorbet

or

Vanilla / Gianduja chocolate fondant

Passion fruit jelly
Hazelnut & praline crunch ice cream

€ 29.00 for 2 courses (starter and main course or main course and dessert)

€ 42.00 with the selection of wines

€ 39.00 for 3 courses excluding drinks

€ 60.00 with the selection of wines

Lunch Card

- ❖ Medium-cooked swordfish / Parsnip houmous & lime 16,00 €
 Apple / shallot / hazelnut condiment
 Cuttlefish ink mayonnaise
- ❖ Deer carpaccio / raw mushrooms 17,00 €
 Cranberry jelly / Timanoix cheese shavings
 Meat juices with sherry vinegar & walnut oil
- ❖ Pumpkin velouté 11.00 €
 Parmesan emulsion / croutons
- ❖ “My Hôtel” club sandwich 16.00 €
 Beef pastrami/ devilled eggs / mayonnaise & mustard / tomato / lettuce
 French fries
- ❖ Crunchy wild mushroom & walnut Camembert cookies 17.00 €
 Walnut & chive emulsion 22.00 € as a dish
- ❖ Grilled butternut squash / sweet and sour sauce with walnut vinegar 17.00 € 
 Vegetable tagliatelle / Parmesan crumble / bell pepper coulis
- ❖ “BBB” Beef Tartare with Diced Foie Gras & Truffle Sprinkles 18,00 €
23,00 € as a dish
- ❖ Fillet of haddock meunière / chorizo crumble 24,00 €
 Mascarpone mashed potato and chives
 Beurre blanc with lemon zest & seaweed
- ❖ Fillet of roast boarlet / Chinese artichoke & bacon strips 25,00 €
 Mousseline and sweet potato fries
 Green pepper sauce

- ❖ Grilled Belgium rib steak 27.00 €
Stir-fry of autumn vegetables /French fries
Gravy with truffle sprinklings

Desserts

- ❖ Combination of citrus / chestnuts / cocoa nibs 11,00 €
Grapefruit sorbet
- ❖ Vanilla / Gianduja chocolate fondant 12,00 €
Passion fruit jelly
Hazelnut & praline crunch ice cream
- ❖ Gourmet Coffee or thee 11,50 €