

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

À la carte...

Starters

- ❖ 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
- ❖ Duck foie gras cooked *au torchon* with Speculoos  20,00 €
Quince chutney & Timut pepper
Savoury Viognier grape jelly
- ❖ "Pérwien" sea bass ceviche 16.50 €
Red onion / sweet potato / lime / coriander / corn
Crunchy Espelette chili pepper chips
- ❖ "BBB" Beef Tartare with Diced Foie Gras & Truffle Sprinkles 18,00 €
23,00 € as a dish
- ❖ Carrot hummus 15.00 € 
Carrot-greens coulis & coriander
Pickled carrots & red onions
Coriander shortbread

 *Chef Lionel's specialty*

Vegetarian dish

- ❖ Grilled Butternut squash 17.00 €
Sweet and sour sauce with walnut vinegar
Vegetable tagliatelle/ Parmesan crumble/ butternut coulis

Fish

- ❖ Fillet of haddock meunière / chorizo crumble 24,00 €
Mascarpone mashed potato and chives
Beurre blanc with lemon zest & seaweed
- ❖ Roasted monkfish in onion and garlic crust 25.00 €
Stewed leeks/arancini with pesto & Parmesan
Seafood coulis


Meat

- ❖ Hunter's Style Deer Stew Casserole 23,00 €
Autumn Vegetables
- ❖ Fillet of roast boarlet / Chinese artichoke & bacon strips 25,00 €
Mousseline and sweet potato fries
Green pepper sauce
- ❖ Sliced Roasted Deer 32,00 €
Medley of Jerusalem Artichokes / Caramelized Quince
Creamy Blackcurrant & Cranberry Gravy
- ❖ Saltimbocca of veal cooked at low temperature 26,00 €
Vieux Bruges / Cobourg / sage
Potato gratin with tartufata
Brown juice with sage

- ❖ Grilled Angus steak  32,00 €
Autumn vegetables / French fries
Sauce with truffle sprinklings

Desserts

- ❖ Assortment of local and foreign cheeses 13,00 €
- ❖ Combination of citrus / chestnuts / cocoa nibs 11,00 €
Grapefruit sorbet
- ❖ Vanilla / Gianduja chocolate fondant 12,00 €
Passion fruit jelly
Hazelnut & praline crunch ice cream
- ❖ Samba flower marinated pineapple kalamansi cream /  12,00 €
lemon & violet ice cream
- ❖ Grand Marnier Sabayon 11,00 €
Verbena Roasted Clementines
Crispy Citrus Biscuit
- ❖ Gourmet Coffee or thee 11,50 €

 *Chef Lionel's specialty*

Kids' menu

"Chimay" cheese croquette / baby greens / Ardennes ham

Or

Pumpkin velouté
Parmesan emulsion / croutons

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Fish & Chips

Or

Roast chicken breast / chips / compote / gravy

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Duo of sorbets or ice cream

Or

Brownies with hazelnuts & vanilla ice cream

20,00 € for 3 courses, excluding drinks

15,00 € for 2 courses, excluding drinks

This menu is intended for children under 12 years old