

## *Three-course menu*

**Association of smoked duck breast / goat cheese mousse / confit of figs**

Duck confit croustilles  
Cooking jus with blackcurrant liqueur

**Or**

**Mackerel / cucumber / sweet and sour Daïkon radish**

Isigny cream / lemon zest / dill

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**Plaise meunière**

Potato stoemp / leek / lardon

Riesling butter

**Or**

**Polder poultry ballotine / pistachio / ras el hanout**

Carrots multiple ways / pan-fried shitake mushrooms

Cooking jus with coriander

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**Revisited Black Forest gâteau**

**Or**

**Crunchy croquant**

Passion fruit crèmeux / yuzu foam

Exotic sorbet

**35,00 € for 2 courses** (starter - main course, or main course - dessert)

*48,00 € with the Wine selection*

**45,00 € for 3 courses** excluding drinks

*66,00 € with the Wine selection*

**58,00 € for 4 courses** excluding drinks

*85,00 € with the Wine selection*

*4-course menu available from 18:30 to 20:00*


**www.MYHOTEL.be**

Please note that from 8 covers,  
the 3-course menu choices will be applied to the whole table.

## À la carte...

### Starters

- ❖ Association of smoked duck breast / goat cheese mousse / confit of figs 18,50 €  
Duck confit croquesquis  
Cooking jus with blackcurrant liqueur
  
- ❖ Mackerel / cucumber / sweet and sour Daïkon radish 17,00 €  
Isigny cream / lemon zest / dill
  
- ❖ “White-blue-Belgian” beef tartare with diced foie gras 19,00 €  
Chopped truffle salad dressing  
(+5,00 € in main course)
  
- ❖ Duck foie gras in a black sesame crust marinated in Port and Cognac 23,00 €   
Corsican clementine / ginger / brioche
  
- ❖ Samosa “ricotta / sweet potato / fresh herbs” 16,50 €   
Tabbouleh with herbs  
Dips with Isigny cream / lemon zest / chives

 *Chef Lionel's specialty*

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## *Vegetarian dish*


- ❖ Rigatoni stew / baby spinach / broccolini 21,00 €  
Arugula pesto with walnuts / Pecorino

## *Fish*

- ❖ Plaice meunière 25,00 €  
Potato stoemp / leek / lardon  
Riesling butter
- ❖ Roasted monkfish with confit garlic and rosemary 27,00 €  
Sautéed salsify / coppa / croutons / diced tomatoes  
Grilled potatoes  
Brown juice with rosemary

## *Meat*

- ❖ Polder poultry ballotine / pistachio / ras el hanout 23,00 €  
Carrots multiple ways / pan-fried shitake mushrooms  
Cooking jus with coriander
- ❖ Pork loin "Brasvar" lacquered with oriental spices 25,00 €  
Sweet potato mousseline / vegetable wok  
Brown juice with soy & sesame
- ❖ Grilled Angus steak 35,00 €   
Autumn vegetables / French fries  
Sauce with truffle sprinklings


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## *Desserts*

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|---|---|
| ❖ Assortment of local and foreign cheeses   | 13,00 €   |
| ❖ Revisited Black Forest gateau   | 12,00 €   |
| ❖ Crunchy croquant<br>Passion fruit crèmeux / yuzu foam<br>Exotic sorbet          | 12,00 €   |
| ❖ Samba flower marinated pineapple<br>kalamansi cream<br>Lemon & violet ice cream | 12,00 €  |
| ❖ Our classic "Gianduja / vanilla mille-feuille"                                  | 12,00 €   |
| ❖ Gourmet Coffee or thee  | 11,50 €   |
| ❖ Gourmet Champagne   | 18,00 €   |

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## *Kids' menu*

"Chimay" cheese croquette / baby greens / Ardennes ham

*Or*

Butternut soup

Croutons / hazelnut emulsion

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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

**25,00 €** for 3 courses, excluding drinks

**18,00 €** for 2 courses, excluding drinks

*This menu is intended for children under 12 years old*

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