

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

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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 cromesquis
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 22,00 € 
Corsican clementine / ginger / brioche

- ❖ Samosa “ricotta / sweet potato / fresh herbs” 16,00 € 
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
Passion fruit crèmeux / yuzu foam
Exotic sorbet | 12,00 € |
| ❖ Samba flower marinated pineapple
kalamansi cream
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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