

Three-course menu

White asparagus

Deville egg / chives / bacon crumble

Hazelnut espuma foam

Or

Carpaccio and half-cooked bass

Bear's garlic / grilled courgettes / red onion pickle / lemon

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Fillet of roast halibut

Fregola Sarda risotto with basil

Broad beans / cauliflower / romanesco

Tomato coulis

Or

Shoulder of preserved lamb oven-cooked for 7 hours

Shepherd's pie with peas / roasted white asparagus

Meat juices with garlic & thyme

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The first strawberries

Tiramisu style

Or

Mini meringue

Lemon cream / elderberry flower

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

- ❖ White asparagus 17,00 €
Devilled egg / chives / bacon crumble
Hazelnut espuma foam


- ❖ Carpaccio and half-cooked bass 18,00 €
Bear's garlic / grilled courgettes / red onion pickle / lemon

- ❖ "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 Porto and Cognac 23,00 € 
Corsican clementine / ginger / brioche

- ❖ Samossa "ricotta / sweet potato / fresh herbs" 16,50 € 
Tabbouleh with herbs
Isigny cream dips / lemon zests / chives

 *Chef Lionel's speciality*


Vegetarien dish

- ❖ Rigatoni stew / spinach shoots / broccolini 21,00 €
Rocket pesto with nuts / Pecorino

Fish

- ❖ Roasted halibut fillet 26,00 €
Fregula Sarda risotto with basil
Bog beans / cauliflower / Romanesco broccoli
Tomato coulis
- ❖ Roasted monkfish with garlic confit & rosemary 27,50 €
Sautéed salsify / Italian coppa / crouton / diced tomatoes
Grenaille potatoes
Caramelised cooking juices with rosemary

Meat

- ❖ Shoulder of candied lamb cooked for 7 hours in the oven 26,00 €
Parmentier with green peas / white asparagus
Caramelised cooking juices with garlic & thyme
- ❖ "Brasvar" pork loin, lacquered with oriental spices 25,00 €
Sweet potato puree / wok of vegetables
Brown soy & sesame juice
- ❖ Grilled Angus steak 35,00 € 
Seasonal vegetables / French fries
Sauce with truffle sprinklings


 *Chef Lionel's speciality*

Desserts

- ❖ The first strawberries 12,00 €
Tiramisu style

- ❖ Mini-meringue 12,00 €
Lemon cream / elderberry flower


- ❖ Crunchy Coconut 12,00 €
Creamy passion fruit / yuzu mousse
Exotic sorbet

- ❖ Samba flower marinated pineapple 12,00 € 
Kalamansi cream
Lemon & violet ice cream

- ❖ Our classic « Gianduja Mille-Feuille / vanilla » 12,00 €

- ❖ Gourmet Coffee or thee 11,50 €

- ❖ « Gourmet Champagne ! » 18,00 €
(A glass of champagne with 4 mini desserts)

 *Chef Lionel's speciality*

Kids' menu

"Chimay" cheese croquette
Baby greens / Ardennes ham

Or

Tomato-Mozzarella
Pesto / mesclun / grissini

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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