

Three-course menu

Association of green asparagus & salmon trout

Espuma ricotta / rocket lettuce / old balsamic vinegar

Or

Beef tataki

Soya / sesame seeds / wakame / ponzu

Crisp vegetables / wasabi mayonnaise

+++++

Fillet of roast cod, artichoke mousseline & Chorizo

Piperade of summer vegetables with tailed pepper

Vitelotte potatoes

White butter with tomato & tarragon

Or

Grilled veal & Enoki mushrooms sauteed with garlic and bacon

Cauliflower puree & smoked paprika

Madeira wine brown juice

+++++

Apricots / verbena / muesli / coconut

Or

Crunchy honey / pistachio / raspberry

Raspberry - lemon - mint 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 Green asparagus & salmon trout
Espuma ricotta / rocket lettuce / old balsamic vinegar | 18,00 € | |
| ❖ Beef tataki
Soya / sesame seeds / wakame / ponzu
Crisp vegetables / wasabi mayonnaise | 18,50 € | |
| ❖ White – Blue – Belgian beef tartar with Italian flavours
(+5,00 € in main course) | 19,00 € | |
| ❖ Duck foie gras in a pistachio crust marinated in Port and Cognac
Cherry chutney / Kriek sorbet | 23,00 € |  |
| ❖ Association gazpacho & conchiglioni stuffed with colored zucchini
Pesto / Scarmoza | 17,00 € |  |

 *Chef Lionel's specialty*

www.MYHOTEL.be

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


Vegetarian dish


- ❖ Paella style rice 21,00 €
Summer vegetables in various textures
Tomato & red pepper coulis

Fish

- ❖ Fillet of roast cod, artichoke mousseline & Chorizo 26,00 €
Piperade of summer vegetables with tailed pepper
Vitelotte potatoes
White butter with tomato & tarragon
- ❖ Sea bass / Ricotta and pesto 28,00 €
Grape tomato / aubergine tempura
Paella style rice
Biscayan sauce

Meat

- ❖ Grilled veal & Enoki mushrooms sauteed with garlic and bacon 27,00 €
Cauliflower puree & smoked paprika
Madeira wine brown juice
- ❖ Roasted duck breast, candied rhubarb 28,00 €
Grilled corn / asparagus tips / duck confit croquette
Meat juices with honey & balsamic
- ❖ Grilled Angus steak 36,00 € 
Autumn vegetables / French fries
Sauce with truffle sprinkling

 *Chef Lionel's specialty*

www.MYHOTEL.be

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

Desserts

- | | | |
|---|---------|---|
| ❖ Assortment of local and foreign cheeses | 14,00 € | |
| ❖ Apricots / verbena / muesli / coconut | 12,00 € | |
| ❖ Crunchy honey / pistachio / raspberry
Raspberry - lemon - mint sorbet | 12,00 € | |
| ❖ Samba flower marinated pineapple
kalamansi cream
Lemon & violet ice cream | 12,00 € |  |
| ❖ Strawberry crunch
Chiboust / lemon & basil jelly | 12,00 € | |
| ❖ Gourmet Coffee or thee | 11,50 € | |
| ❖ Gourmet Champagne | 18,00 € | |

 *Chef Lionel's specialty*

www.MYHOTEL.be

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

Kids' menu

"Chimay" cheese croquette
Baby greens / Ardennes ham

Or

Tomato-Mozzarella
Pesto / mesclun / grissini

+++++

Fish & Chips

Or

Roast chicken breast
Chips / compote / gravy

+++++

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

www.MYHOTEL.be

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