

Three-course menu

Croquant with swordfish tartar / herring egg / quail egg

Mouillette with Isigny cream & chives

Or

Carpaccio of smoked duck breast / foie gras cream

Duck confit nems / blackcurrant mustard jus

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Roast pollack

Parsnip & lime hummus / winter vegetable sticks

White butter with Chablis & chervil

Or

Pheasant ballotine with pistachios

Green cabbage / grilled potatoes with thyme

Brown juice with port & pepper

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Pavlova with coconut cream

Kiwi and lime compote

Exotic sorbet

Or

Hazelnut dacquoise

Praline chiboust cream / chocolate creaminess

Vanilla whipped cream

37,00 € for 2 courses (starter - main course, or main course - dessert)

50,00 € with the Wine selection

47,00 € for 3 courses excluding drinks

68,00 € with the Wine selection

60,00 € for 4 courses excluding drinks

87,00 € 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

- ❖ Croquant with swordfish tartar / herring egg / quail egg 18,00 €
Mouillette with Isigny cream & chives
- ❖ Carpaccio of smoked duck breast / foie gras cream 19,00 €
Duck confit nems / blackcurrant mustard jus
- ❖ White – Blue – Belgian beef tartar with diced foie gras 19,00 €
Truffle oil
(+5,00 € in main course)
- ❖ Duck foie gras with speculoos crust marinated in Port and Cognac 26,00 € 
Compote of grapes & Muscat de Rivesaltes
- ❖ Pinsa as in the mountains "Tartiflette" 18,00 €
Bacon / cream / potato / reblochon cheese
- ❖ Creamy chestnut soup / Celeriac royal 16,50 € 
Walnut oil emulsion

 *Chef Lionel's specialty*

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Vegetarian dish

- ❖ Parsnip and pumpkin, candied in the oven 21,00 €
Melting “Timanoix” cheese & pumpkin oil
Buckwheat & chestnut crumble

Fish

- ❖ Roast pollack 27,00 €
Parsnip & lime hummus / winter vegetable sticks
White butter with Chablis & chervil
- ❖ Roasted scallops 28,50 €
Pumpkin risotto / oyster mushrooms / smoked scamorza
Hazelnut emulsion

Meat


- ❖ Pheasant ballotine with pistachios 28,00 €
Green cabbage / grilled potatoes with thyme
Brown juice with port & pepper
- ❖ Pork Tomahawk 26,00 €
Sweet potato parmentier / grilled leeks
Blueberry confit & balsamic vinegar
Brown juice with “Bruichladdich” Whisky
- ❖ Grilled Angus steak 36,00 €
Saisonal vegetables / French fries
Brown juice with chopped truffles
- ❖ Hind stew casserole, grand veneur style 25,00 €
Autumnal vegetables and fruits
Dauphine potatoes

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Desserts

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|------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|
| ❖ Assortment of local and foreign cheeses | 14,00 € |
| ❖ Pavlova with coconut cream
Kiwi and lime compote
Exotic sorbet | 12,00 € |
| ❖ Hazelnut dacquoise
Praline chiboust cream / chocolate creaminess
Vanilla whipped cream | 13,00 € |
| ❖ Samba flower marinated pineapple
kalamansi cream
Lemon & violet ice cream | 12,00 €  |
| ❖ Paris Brest
Crunchy hazelnut ice cream | 13,00 € |
| ❖ Gourmet Coffee or thee | 13,50 € |
| ❖ Gourmet Champagne | 18,50 € |

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Kids' menu

"Chimay" cheese croquette
Baby greens / Ardennes ham

Or

Butternut cream
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

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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