

Three-course menu

White asparagus cream

Crayfish with wild garlic

Crispy with cashews

Or

Quail fillet glazed with honey & sesame

Pea mousseline

Cromesquis of poultry, bacon and shallots

Brown juice with oriental spices

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Grilled mackerel with almonds & smoked salt

Barbecue leek

“Charlotte” mashed potatoes with herbs & citrus fruits

Reduced lemon fumet “Kaffir”

Or

Roast lamb

Grilled white asparagus with herbs & sweet pepper

Risotto croquette with broccolini & parmesan

Brown juice with rosemary

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Pavlova with strawberry, lime and basil

Strawberry ice cream

Or

Grapefruit & coconut combination

Yogurt Cream / lemon and ginger chiboust

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


- ❖ White asparagus cream 17,50 €
Crayfish with wild garlic
Crispy with cashews

- ❖ Quail fillet glazed with honey & sesame 19,00 €
Pea mousseline
Cromesquis of poultry, bacon and shallots
Brown juice with oriental spices

- ❖ White – Blue – Belgian beef tartar with diced foie gras 20,00 €
Truffle oil
(+5,00 € in main course)

- ❖ Duck foie gras with sesame crust 26,00 € 
Marinated in Port and Cognac
Mango chutney / brioche

- ❖ Pinsa vegetarian 16,00 €
Broccolini / pesto / arugula / nuts

 *Chef Lionel's specialty*

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Vegetarian dish


- ❖ Spinach / ricotta / pine nuts / diced butternut ravioli 22,00 €
Shallot and watercress cream

Fish

- ❖ Grilled mackerel with almonds & smoked salt 26,00 €
Barbecue leek
"Charlotte" mashed potatoes with herbs & citrus fruits
Reduced lemon fumet "Kaffir"
- ❖ Half sole / whole sole, roasted 23,00 € / 33,00 €
Celery root / mushroom / hazelnut
"Cork" potatoes
Fumet emulsified with champagne

Meat

- ❖ Roast lamb 28,50 €
Grilled white asparagus with herbs & sweet pepper
Risotto croquette with broccolini & parmesan
Brown juice with rosemary
- ❖ Duck confit Parmentier / sweet potato 27,00 €
Brown juice with garlic & thyme
- ❖ Grilled Angus steak 36,00 € 
Saisonal vegetables / French fries
Brown juice with chopped truffles


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Desserts

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| ❖ Assortment of local and foreign cheeses | 14,00 € |
| ❖ Pavlova with strawberry, lime and basil
Strawberry ice cream | 12,00 € |
| ❖ Grapefruit & coconut combination
Yogurt Cream / lemon and ginger chiboust | 12,00 € |
| ❖ Samba flower marinated pineapple
kalamansi cream
Lemon & violet ice cream | 12,00 €  |
| ❖ "Black Forest" cake revisited | 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

Tomato mozzarella
Pesto & 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

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