

## *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*

**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*

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|--|---|
| ❖ White asparagus cream<br>Crayfish with wild garlic<br>Crispy with cashews  | 17,50 €   |
| ❖ Quail fillet glazed with honey & sesame<br>Pea mousseline<br>Cromesquis of poultry, bacon and shallots<br>Brown juice with oriental spices | 19,00 €   |
| ❖ Thai-style beef tartare<br>Crunchy Asian salad<br>(+5,00 € in main course)   | 19,00 €   |
| ❖ Cod carpaccio gravlax style<br>Curry vinaigrette / granny apple / kohlrabi / radish<br>Pickle gel / peanut crisp                           | 18,50 €   |
| ❖ Green asparagus mille-feuille<br>Tomato compote / basil / olive oil / balsamic<br>Espuma burrata   | 19,00 €  |

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## *Vegetarian dish*


- ❖ Risotto from Fregola Sarda “Primavera” 22,00 €  
Peas / asparagus / cauliflower / green beans  
Candied tomato emulsion

## *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
- ❖ Roasted pork medallion 26,00 €  
Asparagus Risotto  
Grana Padano emulsion / red wine sauce
- ❖ Grilled Angus steak 36,00 €   
Saisonal vegetables / French fries  
Brown juice with chopped truffles


 *Chef Lionel's specialty*

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## *Desserts*

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|---|---|
| ❖ Assortment of local and foreign cheeses   | 14,00 €   |
| ❖ Pavlova with strawberry, lime and basil<br>Strawberry ice cream                             | 12,00 €   |
| ❖ Grapefruit & coconut combination<br>Yogurt Cream / lemon and ginger chiboust                | 12,00 €   |
| ❖ Samba flower marinated pineapple<br>kalamansi cream<br>Lemon & violet ice cream             | 12,00 €  |
| ❖ White chocolate & lime cheesecake<br>Breton biscuit crumble / blueberry in various textures | 13,00 €   |
| ❖ Gourmet Coffee or thee  | 13,50 €   |
| ❖ Gourmet Champagne   | 18,50 €   |

 *Chef Lionel's specialty*

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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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