

## *Three-course menu*

**Salmon tataki**

Wasabi mayonnaise / avocado tempura  
Asian salad

*Or*

**Antwerp fillet carpaccio**

Mimolette / mushroom / hazelnut / mustard sprouts

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**Seared mackerel**

Artichoke mousseline / grilled new potatoes & zucchini  
Candied tomato emulsion

*Or*

**Grilled veal**

Yellow carrot mousseline / oyster mushrooms in parsley  
Polenta fries  
Madeira juice

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**Macaron with vanilla cream / Grand Marnier**

Mirabelle plum compote / almond milk ice cream

*Or*

**Crunchy pecans**

Cream with milk chocolate & passion fruit  
Rocher ice cream & praline

*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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|--|---|
| ❖ Salmon tataki<br>Wasabi mayonnaise / avocado tempura<br>Asian salad  | 19,00 €   |
| ❖ Antwerp fillet carpaccio<br>Mimolette / mushroom / hazelnut / mustard sprouts                                    | 18,00 €   |
| ❖ 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*

- ❖ Seared mackerel 26,00 €  
Artichoke mousseline / grilled new potatoes & zucchini  
Candied tomato emulsion
- ❖ Half sole / whole sole, roasted 24,00 € / 34,00 €  
Zucchini and mushroom salpicon  
“Cork” potatoes  
Fumet emulsified with citrus

## *Meat*

- ❖ Grilled veal 28,50 €  
Yellow carrot mousseline / oyster mushrooms in parsley  
Polenta fries  
Madeira juice
- ❖ 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*

- |  |   |
|--|---|
| ❖ Assortment of local and foreign cheeses  | 14,00 €   |
| ❖ Macaron with vanilla cream / Grand Marnier<br>Mirabelle plum compote / almond milk ice cream | 12,00 €   |
| ❖ Crunchy pecans<br>Cream with milk chocolate & passion fruit<br>Rocher ice cream & praline    | 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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