

Three-course menu

Smoked Trout Tartare

Kohlrabi / Granny Smith apple / Yuzu mayonnaise
Butternut ravioli / trout mousse with walnuts

Or

Crunchy

Pastrami / Ricotta cream / onion & cranberry confit / wheat leaf
Juice with Sherry & cranberry vinegar

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Roasted Grey Sea Bream Fillet

Celeriac Risotto / Enoki Parsley
White Truffle Oil Emulsion

Or

Wild boar

Bulgur with Forgotten Vegetables / Candied Quinces
Green Pepper Sauce

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Dark & White Chocolate Cream

Pear / Cocoa Streusel / Walnuts

Or

Whisky & Vanilla Baba

Roasted Clementines
Greek Yogurt Cream / Honey / Almonds slivered
Vanilla ice cream with Lambertus whisky

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

- ❖ Smoked Trout Tartare 19,00 €
Kohlrabi / Granny Smith apple / Yuzu mayonnaise
Butternut ravioli / trout mousse with walnuts

- ❖ Crunchy 19,00 €
Pastrami / Ricotta cream / onion & cranberry confit / wheat leaf
Juice with Sherry & cranberry vinegar

- ❖ Foie gras in hazelnut crumble crust 28,00 € 
Quince confit with hibiscus flower / star anise / cinnamon
Xante caramel "Pear & Cognac"

- ❖ Cod carpaccio gravlax style 20,00 €
Beetroot in various textures
Sour cream with walnut mustard

- ❖ Beef tartare with diced foie gras & tartuffata 21,00 €
(+ €5,00 for a main course with french fries)

- ❖ Goat cheese mille-feuille with apple jelly & Sirawak pepper 18,00 € 
Jerusalem artichoke salpicon & squash oil

 *Chef Lionel's specialty*

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Vegetarian dish

- ❖ Risotto croquette with butternut squash & parsnips with Comté cheese 23,00 €
Butternut mousse / preserved forgotten vegetables
Emulsion with olive oil hazelnut

Fish

- ❖ Roasted Grey Sea Bream Fillet 28,00 €
Celeriac Risotto / Enoki Parsley
White Truffle Oil Emulsion
- ❖ Pikeperch fillet & sauerkraut cabbage 28,00 €
Mashed potatoes & chives
Beurre blanc with lightly mustard

Meat


- ❖ Wild boar 29,00 €
Bulgur with Forgotten Vegetables / Candied Quinces
Green Pepper Sauce
- ❖ Pheasant ballotine stuffed with pistachios & dried apricots 29,00 €
Celeriac root mousseline / buttered green cabbage
Juice creamed with cognac & black pepper
- ❖ Hind stew casserole, grand veneur style 27,00 €
Autumnal vegetables and fruits
Amandine potatoes
- ❖ 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 € |
| ❖ Dark & White Chocolate Cream
Pear / Cocoa Streusel / Walnuts | 12,00 € |
| ❖ Whisky & Vanilla Baba
Roasted Clementines
Greek Yogurt Cream / Honey / Almonds slivered
Vanilla ice cream with Lambertus whisky | 13,00 € |
| ❖ Samba flower marinated pineapple
kalamansi cream
Lemon & violet ice cream | 12,00 €  |
| ❖ Revisited tarte tatin
Vanilla ice cream | 12,00 € |
| ❖ 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 soup
Hazelnut emulsion / 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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