

Three-course menu

Salmon Carpaccio

Wakame / sesame / cucumber / pickled carrot & ginger
Wasabi mayonnaise / citrus vinaigrette

Or

Anvers veal fillet cooked at 54°

Grana Padano / green oil : pistachio / parsley / caper / lemon
Roquette / pistachio crisp

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Ballottine of Pollack in Beaufort crust

Jerusalem artichokes with tartuffata / bacon & butternut
Beurre blanc emulsified with Saint-Véran

Or

Iberian pork lacquered with honey & soy

Salsify & preserved leeks
Potato foam with Pecorino Romana
Brown juice with oriental spices

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Raspberry & pistachio panna cotta

In various textures

Or

Cabbage Islands

Lemon / pineapple / coconut
Exotic sorbet

39,00 € for 2 courses (starter - main course, or main course - dessert)

54,00 € with the Wine selection

49,00 € for 3 courses excluding drinks

72,00 € with the Wine selection

62,00 € for 4 courses excluding drinks

89,00 € 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

- ❖ Salmon Carpaccio 18,00 €
Wakame / sesame / cucumber / pickled carrot & ginger
Wasabi mayonnaise / citrus vinaigrette


- ❖ Anvers veal fillet cooked at 54° 19,50 €
Grana Padano / green oil : pistachio / parsley / caper / lemon
Roquette / pistachio crisp

- ❖ 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)

- ❖ Winter tabbouleh "hazelnut / pumpkin seed / herbs / lime zest" 18,00 € 
Chickpea hummus
Pickled vegetables & tempura
Lemon pomegranate gel

 *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

- ❖ Ballottine of Pollack in Beaufort crust 26,50 €
Jerusalem artichokes with tartuffata / bacon & butternut
Beurre blanc emulsified with Saint-Véran
- ❖ Seared salmon trout 27,00 €
Tuberous parsley mousseline
Leek accras
Watercress beurre blanc

Meat

- ❖ Iberian pork lacquered with honey & soy 29,00 €
Salsify & preserved leeks
Potato foam with Pecorino Romana
Brown juice with oriental spices
- ❖ Braised pork cheek with carrots 26,00 € 
Liège syrup & Val-Dieu beer
Dauphine potatoes
- ❖ 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 €
- ❖ Raspberry & pistachio panna cotta 13,00 €
In various textures
- ❖ Cabbage Islands 12,00 €
Lemon / pineapple / coconut
Exotic sorbet
- ❖ Samba flower marinated pineapple 12,00 € 
kalamansi cream
Lemon & violet ice cream
- ❖ Revisited tarte tatin 12,00 €
Vanilla ice cream
- ❖ 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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