

Three-course menu

Belgian white asparagus

Chive oil / egg mimosa / smoked salmon trout
Watercress mayonnaise

Or

Holstein phalan carpaccio

Burrata panna cotta / Shallot & balsamic relish / arugula
Cream of sun-dried tomatoes / smoked scamorza

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Meagre / cauliflower / grey shrimps

Darphin potatoes with seaweed
Beurre blanc with lime zest

Or

Confitte lamb shoulder / wild garlic crumble

Pearl couscous / broad beans / zucchini / chickpeas / raz el hanout
Brown jus with garlic & thyme

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Arlette

Strawberries / white chocolate / lime
Strawberry Sorbet

Or

Caribbean Floating Island

Pineapple / Coconut / Rum

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

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|--|---------|---|
| ❖ Belgian white asparagus
Chive oil / egg mimosa / smoked salmon trout
Watercress mayonnaise | 21,00 € | |
| ❖ Holstein phalan carpaccio
Burrata panna cotta / Shallot & balsamic relish / arugula
Cream of sun-dried tomatoes / smoked scamorza | 19,00 € | |
| ❖ Foie gras and rhubarb combination in various textures
Herb crumble with pistachio and lemon | 28,00 € |  |
| ❖ Homemade Asian-style marinated salmon gravlax
Pickles / cucumber / sesame / wasabi / ginger | 20,00 € | |
| ❖ Italian beef tartare
Pesto / sun-dried tomatoes / Parmesan / pine nuts
(+ €5,00 for a main course with french fries) | 20,00 € | |
| ❖ "Coeur de boeuf" tomato & pastrami
Burrata stracciatella with fleur de sel, tomato & basil
Garlic & arugula croutons / aged balsamic | 20,00 € | |
| ❖ White asparagus trilogy :
- Asparagus soup
- Tartare & deviled egg
- Breaded like a croquette | 20,00 € |  |

 *Chef Lionel's specialty*

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Vegetarian dish

- ❖ Rice with curry 22,00 €
Summer vegetables
Tomato coulis

Fish

- ❖ Meagre / cauliflower / grey shrimps 29,00 €
Darphin potatoes with seaweed
Beurre blanc with lime zest
- ❖ Red mullet and meagre like a bouillabaisse 29,00 €
Early vegetables & baby potatoes
Croutons & rouille

Meat

- ❖ Confitte lamb shoulder / wild garlic crumble 28,00 €
Pearl couscous / broad beans / zucchini / chickpeas / raz el hanout
Brown jus with garlic & thyme
- ❖ Iberian pork 28,00 €
Polenta & peas / roasted asparagus
Balsamic vinegar jus
- ❖ Grilled Angus steak 36,00 € 
Saisonal vegetables / French fries
Brown juice with chopped truffles

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Desserts

- | | |
|---|---|
| ❖ Assortment of local and foreign cheeses | 14,00 € |
| ❖ Arlette
Strawberries / white chocolate / lime
Strawberry Sorbet | 12,00 € |
| ❖ Caribbean Floating Island
Pineapple / Coconut / Rum | 12,00 € |
| ❖ Samba flower marinated pineapple
kalamansi cream
Lemon & violet ice cream | 12,00 €  |
| ❖ Strawberry & tiramisu Rhubarb revisited | 13,00 € |
| ❖ Walnut Brownie
Vanilla Ice Cream / Whipped Cream / Cocoa Streusel | 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

Tomato Mozzarella with Pesto
Arugula / 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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