

## *Three-course menu*

**Crunchy mackerel rilette with white wine and lime zest**

Tomato jelly and Espelette pepper

*Or*

**Charentais melon in various textures**

Italian Tyrolean speck / arugula crumble

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**Roasted monkfish with rosemary**

Chorizo and zucchini risotto

Saffron sauce

*Or*

**Duck breast and roasted peaches**

Kohlrabi and green beans

Dauphine potatoes with sweet potato and thyme

Brown juice with apricot and peach

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**Dark chocolate, fruity olive oil and raspberry combination**

Stracciatella ice cream

*Or*

**Roasted apricots with flower honey**

Verbena cream / lemon gel / Breton shortbread

Yogurt ice cream

**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


**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

- ❖ Crunchy mackerel rilette with white wine and lime zest 19,00 €  
Tomato jelly and Espelette pepper
- ❖ Charentais melon in various textures 18,00 €  
Italian Tyrolean speck / arugula crumble
- ❖ Foie gras and rhubarb combination in various textures 28,00 €   
Herb crumble with pistachio and lemon
- ❖ Homemade Asian-style marinated salmon gravlax 20,00 €  
Pickles / cucumber / sesame / wasabi / ginger
- ❖ Italian beef tartare 20,00 €  
Pesto / sun-dried tomatoes / Parmesan / pine nuts  
(+ €5,00 for a main course with french fries)
- ❖ "Coeur de boeuf" tomato & pastrami 20,00 €  
Burrata stracciatella with fleur de sel, tomato & basil  
Garlic & arugula croutons / aged balsamic
- ❖ Colorful tomatoes / tomato jelly 18,00 €   
Radish / Ricotta and pesto / Scrocchi

 *Chef Lionel's specialty*

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## *Vegetarian dish*


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

## *Fish*

- ❖ Roasted monkfish with rosemary 29,00 €  
Chorizo and zucchini risotto  
Saffron sauce
- ❖ Red mullet and seelachs like a bouillabaisse 29,00 €  
Early vegetables & baby potatoes  
Croutons & rouille

## *Meat*

- ❖ Duck breast and roasted peaches 28,00 €  
Kohlrabi and green beans  
Dauphine potatoes with sweet potato and thyme  
Brown juice with apricot and peach
- ❖ 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


 *Chef Lionel's specialty*

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## Desserts

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|---|---|
| ❖ Assortment of local and foreign cheeses   | 14,00 €   |
| ❖ Dark chocolate, fruity olive oil and raspberry combination<br>Stracciatella ice cream                   | 13,00 €   |
| ❖ Roasted apricots with flower honey<br>Verbena cream / lemon gel / Breton shortbread<br>Yogurt ice cream | 12,00 €   |
| ❖ Samba flower marinated pineapple<br>kalamansi cream<br>Lemon & violet ice cream                         | 12,00 €  |
| ❖ Strawberry & tiramisu Rhubarb revisited   | 13,00 €   |
| ❖ Walnut Brownie<br>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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