

Three-course menu

Sea bream ceviche

Red onion / Espelette pepper / roasted corn
Coconut milk / fresh herbs / lime zest
Avocado spread

Or

Fillet of Antwerp cooked at 54 degrees

Lemon fig gel, hazelnut crumble
Roasted figs / Comté cheese shavings
Brown juice with balsamic vinegar & blackcurrant

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Roasted cod

Mashed potatoes with lemon zest / onions / olives
Aubergine caviar / olive crumble
Beurre blanc with candied cherry tomatoes

Or

Roasted veal loin, roasted squash

Chimichurri pilaf-style barley
Brown juice with Porto

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Cannoli stuffed with ricotta cream & citrus fruits

Roasted plums with balsamic cream
Almond milk ice cream

Or

Peanut éclair

Lime

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

- ❖ Sea bream ceviche 18,00 €
Red onion / Espelette pepper / roasted corn
Coconut milk / fresh herbs / lime zest
Avocado spread
- ❖ Fillet of Antwerp cooked at 54 degrees 19,00 €
Lemon fig gel, hazelnut crumble
Roasted figs / Comté cheese shavings
Brown juice with balsamic vinegar & blackcurrant
- ❖ 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 cod 28,00 €
Mashed potatoes with lemon zest / onions / olives
Aubergine caviar / olive crumble
Beurre blanc with candied cherry tomatoes
- ❖ Red mullet and seelachs like a bouillabaisse 29,00 €
Early vegetables & baby potatoes
Croutons & rouille

Meat

- ❖ Roasted veal loin, roasted squash 29,00 €
Chimichurri pilaf-style barley
Brown juice with Porto
- ❖ Portuguese black pork tenderloin 28,00 €
Polenta & peas / sautéed oyster mushrooms
Brown juice with balsamic vinegar
- ❖ Grilled Angus steak 38,00 € 
Saisonal vegetables / French fries
Brown juice with chopped truffles

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Desserts

❖ Assortment of local and foreign cheeses	14,00 €	
❖ Cannoli stuffed with ricotta cream & citrus fruits	12,00 €	
Roasted plums with balsamic cream		
Almond milk ice cream		
❖ Peanut éclair	12,00 €	
Lime		
❖ Samba flower marinated pineapple	12,00 €	
kalamansi cream		
Lemon & violet ice cream		
❖ Strawberry & tiramisu Rhubarb revisited	13,00 €	
❖ Walnut Brownie	12,00 €	
Vanilla Ice Cream / Whipped Cream / Cocoa Streusel		
❖ 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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