

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 in a speculoos crust 28,00 € 
Quince / apple & raisin chutney
Spiced cider caramel
- ❖ Marinated salmon gravlax with beetroot and plain 20,00 €
Pickles / cucumber / sweet mustard
- ❖ Beef & foie gras tartare with truffle pieces 21,00 €
(+ €5,00 for a main course with french fries)
- ❖ Duck confit croquettes / orange jus 4 pieces / 16,00 €
Deer stew croquettes / cranberry gel and mayonnaise 4 pieces / 16,00 €
Served with baby chard / celeriac / diced apple / walnut salad
- ❖ Spinach / feta / hazelnut / sweet potato samosa 18,00 € 
Yogurt & spring onion / turmeric / paprika sauce

 *Chef Lionel's specialty*

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Vegetarian dish

- ❖ Butternut casserole 22,00 €
Red onions & mushrooms / goat cheese & walnuts

Fish

- ❖ Roasted cod 28,00 €
Mashed potatoes with lemon zest / onions / olives
Aubergine caviar / olive crumble
Beurre blanc with candied cherry tomatoes
- ❖ Roasted monkfish 29,00 €
Mushroom & squash risotto
Parmesan emulsion & oil jus Hazelnut

Meat

- ❖ Roasted veal loin, roasted squash 29,00 €
Chimichurri pilaf-style barley
Brown juice with Porto
- ❖ Veal Stew Casserole, Grand Veneur Style 28,00 €
Seasonal Fruits & Vegetables
- ❖ Caramelized Sweetbreads 33,00 € (main)
Carrot Mousseline, Colorful Carrots 25,00 € (starter)
Dauphine Potatoes
Brown juice with Oriental Spices
- ❖ Grilled Angus steak 38,00 € 
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 € |
| ❖ 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 | |
| ❖ Pear Pecan Pie | 13,00 € |
| Pear sorbet | |
| ❖ 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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