

Three-course menu

Seared salmon trout with clementine

Apple / squash / shallot relish
Celery root & almond hummus
Pumpkin oil / buckwheat crisp

Or

Smoked duck breast

Foie gras panna cotta & bacon crumble
Quince gel / wheat berry salad & beetroot
Quince balsamic jus & hazelnut oil

+++++

Seasoned scallops

Jerusalem artichokes / Coppa ham
Noilly Prat & coriander sauce

Or

Venison steak

Parsnips in various textures
Candied kumquats / chestnut fritter
Brown juice with coffee

+++++

Apple / hazelnut / caramel

Or

Revisited tiramisu "Black Forest"

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

- ❖ Seared salmon trout with clementine 19,00 €
 Apple / squash / shallot relish
 Celery root & almond hummus
 Pumpkin oil / buckwheat crisp
- ❖ Smoked duck breast 20,00 €
 Foie gras panna cotta & bacon crumble
 Quince gel / wheat berry salad & beetroot
 Quince balsamic jus & hazelnut oil
- ❖ 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*

www.MYHOTEL.be

Please note that from 8 covers,
 the 3-course menu choices will be applied to the whole table.

Vegetarian dish

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

Fish

- ❖ Seasoned scallops 29,00 €
Jerusalem artichokes / Coppa ham
Noilly Prat & coriander sauce
- ❖ Roasted monkfish 29,00 €
Mushroom & squash risotto
Parmesan emulsion & oil jus Hazelnut

Meat

- ❖ Venison steak 32,00 €
Parsnips in various textures
Candied kumquats / chestnut fritter
Brown juice with coffee
- ❖ 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

 *Chef Lionel's specialty*

www.MYHOTEL.be

Please note that from 8 covers,
the 3-course menu choices will be applied to the whole table.

Desserts

- | | |
|---|---|
| ❖ Assortment of local and foreign cheeses | 14,00 € |
| ❖ Apple / hazelnut / caramel | 12,00 € |
| ❖ Revisited tiramisu "Black Forest" | 13,00 € |
| ❖ Samba flower marinated pineapple
kalamansi cream
Lemon & violet ice cream | 12,00 €  |
| ❖ Pear Pecan Pie
Pear sorbet | 13,00 € |
| ❖ Walnut Brownie
Vanilla Ice Cream / Whipped Cream / Cocoa Streusel | 12,00 € |
| ❖ Gourmet Coffee or thee | 13,50 € |
| ❖ Gourmet Champagne | 18,50 € |

 *Chef Lionel's specialty*

www.MYHOTEL.be

Please note that from 8 covers,
the 3-course menu choices will be applied to the whole table.

Kids' menu

"Chimay" cheese croquette
Baby greens / Ardennes ham

Or

Pumpkin cream
Hazelnut emulsion

+++++

Fish & Chips

Or

Roast chicken breast
Chips / compote / gravy

+++++

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

www.MYHOTEL.be

Please note that from 8 covers,
the 3-course menu choices will be applied to the whole table.