

Three-course menu

Tuna tataki

Avocado / pickled onions / bisque mayonnaise
Soy vinaigrette / lime / cilantro

Or

Sliced venison, gravlax style

Goat cheese / peanut / white cabbage / pear gel
Brown juice with Xante & peanut oil

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Roasted haddock & slivered almonds

Blended leeks with seaweed
Potato mousseline
Sorrel butter

Or

Pork neck

Celery root purée with truffle
Crispy polenta with caramelized shallots & Cobourg
Brown juice with black garlic & thyme

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Chocolate / vanilla / Baileys combination

Vanilla ice cream

Or

Pistachio / mango / passion fruit shortbread

42,00 € for 2 courses (starter - main course, or main course - dessert)

59,00 € with the Wine selection

52,00 € for 3 courses *excluding drinks*

77,00 € with the Wine selection

65,00 € for 4 courses *excluding drinks*

94,00 € 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

- ❖ Tuna tataki
Avocado / pickled onions / bisque mayonnaise 20,00 €
Soy vinaigrette / lime / cilantro
- ❖ Sliced venison, gravlax style 18,50 €
Goat cheese / peanut / white cabbage / pear gel
Brown juice with Xante & peanut 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 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 haddock & slivered almonds 28,50 €
Blended leeks with seaweed
Potato mousseline
Sorrel butter
- ❖ Roasted monkfish 29,00 €
Mushroom & squash risotto
Parmesan emulsion & oil jus Hazelnut

Meat

- ❖ Pork neck 27,00 €
Celery root purée with truffle
Crispy polenta with caramelized shallots & Cobourg
Brown juice with black garlic & thyme
- ❖ Honey-braised lamb shank 29,00 €
Served with couscous
- ❖ 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

❖ Assortment of local and foreign cheeses	14,00 €	
❖ Chocolate / vanilla / Baileys combination Vanilla ice cream	12,00 €	
❖ Pistachio / mango / passion fruit shortbread	12,00 €	
❖ 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 €	

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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

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