

Three-course menu

Crispy Ardennes bread / mackerel rillettes / lettuce heart

Herring caviar / trout roe / Isigny cream & lime

Or

Seared Antwerp beef fillet "Vitello Tonnato" style

Caper berries / pine nuts / parmesan / rocket

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Plaice & white asparagus "Flemish style"

Baby potatoes & yuzu butter

Or

Slow-cooked lamb shoulder

Mashed potatoes with wild garlic / broad beans with savory & roasting juices

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Almond crunch / strawberry / rhubarb

Or

Matcha white chocolate creamy / Granny Smith apple & elderflower

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

- ❖ Crispy Ardennes bread / mackerel rillettes / lettuce heart
Herring caviar / trout roe / Isigny cream & lime 21,00 €
- ❖ Seared Antwerp beef fillet "Vitello Tonnato" style
Caper berries / pine nuts / parmesan / rocket 20,00 €
- ❖ Foie gras / Charentais melon 29,00 € 
Arugula / balsamic / Serrano ham
- ❖ Homemade Asian-style marinated salmon gravlax 21,00 €
Wasabi cream / pickled ginger / sesame
- ❖ Italian-style beef tartare 21,00 €
(+ €5,00 for a main course with french fries)
- ❖ White asparagus salad with wild garlic 23,00 € 
Egg mimosa / mustard / chives

 *Chef Lionel's specialty*

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Vegetarian dish

- ❖ Linguine Primavera 24,00 €
Broad beans / broccoli / zucchini / cherry tomatoes / carrots
Green pea coulis / smoked Scamorza foam

Fish


- ❖ Plaice & white asparagus "Flemish style" 30,00 €
Baby potatoes & yuzu butter
- ❖ Cod en papillote / Thai basil / lime zest / garden vegetables 28,00 €
Red curry emulsion
Saffron rice pilaf

Meat

- ❖ Slow-cooked lamb shoulder 28,00 €
Mashed potatoes with wild garlic / broad beans with savory & roasting juices
- ❖ Roasted veal loin in a tomato crust / shallot / pine nut 29,00 €
Green asparagus au gratin with Parmesan / roasted baby potatoes
Balsamic-infused jus
- ❖ 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

Desserts

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|---|---------|---|
| ❖ Assortment of local and foreign cheeses | 14,00 € | |
| ❖ Almond crunch / strawberry / rhubarb | 12,00 € | |
| ❖ Matcha white chocolate creamy / Granny Smith apple & elderflower | 12,00 € | |
| ❖ Samba flower marinated pineapple
kalamansi cream
Lemon & violet ice cream | 12,00 € |  |
| ❖ Rice pudding
Passion fruit caramel
Exotic fruit sorbet | 12,00 € | |
| ❖ 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

Tomaten & burrata
Pesto / rucola / Italiaanse ham / grissini



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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