

Three-course menu

Smoked trout / baby potatoes / Granny Smith apple

Herb ricotta and chive oil

Or

Beef tataki / light miso cream / sesame

Wakame / pickled vegetables / young shoots

Wasabi crumble

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Roasted salmon with barbecue spices

Bell pepper, olive, and lemon röstis

Sautéed zucchini

Biscayan sauce

Or

Pan-seared duck breast

Glazed carrots & turnips

rice croquettes with peas & spring onions

Lemon honey brown jus

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Yellow peach cheesecake with Timut pepper & raspberries

Or

Coconut – lime – kiwi pavlova

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

- ❖ Smoked trout / baby potatoes / Granny Smith apple 20,00 €
Herb ricotta and chive oil


- ❖ Beef tataki / light miso cream / sesame 21,00 €
Wakame / pickled vegetables / young shoots
Wasabi crumble

- ❖ Foie gras / Charentais melon 29,00 € 
Arugula / balsamic / Serrano ham

- ❖ Homemade Asian-style marinated salmon gravlax 22,00 €
Wasabi cream / pickled ginger / sesame

- ❖ Italian-style beef tartare 22,00 €
(+ €5,00 for a main course with french fries)

- ❖ Spiced burrata 19,00 € 
Andalusian gazpacho
Crispy pesto biscuit

 *Chef Lionel's specialty*

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Vegetarian dish

- ❖ Linguine Primavera 25,00 €
Broad beans / broccoli / zucchini / cherry tomatoes / carrots
Green pea coulis / smoked Scamorza foam

Fish

- ❖ Roasted salmon with barbecue spices 28,00 €
Bell pepper, olive, and lemon röstis
Sautéed zucchini
Biscayan sauce
- ❖ Cod en papillote / Thai basil / lime zest / garden vegetables 29,00 €
Red curry emulsion / saffron rice pilaf

Meat


- ❖ Pan-seared duck breast 29,00 €
Glazed carrots & turnips
rice croquettes with peas & spring onions
Lemon honey brown jus
- ❖ Roasted veal loin in a tomato crust / shallot / pine nut 30,00 €
Green asparagus au gratin with Parmesan / roasted baby potatoes
Balsamic-infused jus
- ❖ Caramelized Sweetbreads 34,00 € (main)
Carrot Mousseline, Colorful Carrots 26,50 € (starter)
Dauphine Potatoes
Brown juice with Oriental Spices
- ❖ Grilled Angus steak 39,00 €
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 € |
| ❖ Yellow peach cheesecake with Timut pepper & raspberries | 13,00 € |
| ❖ Coconut – lime – kiwi pavlova | 13,00 € |
| ❖ Samba flower marinated pineapple
kalamansi cream
Lemon & violet ice cream | 13,00 €  |
| ❖ Rice pudding
Passion fruit caramel
Exotic fruit sorbet | 13,00 € |
| ❖ Walnut Brownie
Vanilla Ice Cream / Whipped Cream / Cocoa Streusel | 13,00 € |
| ❖ 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

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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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