



A LA CARTE

Euros

STARTER

☞	Mousse of ham from the Ardennes "Pierre Wynants"	27,00
	Mixed forgotten and winter vegetables, forest mushrooms, Comté cheese 24 months, cardamine hérissé coulis	37,00
	Duet of smoked eel, wild horseradish, granny smith and crispy sweet chilli	39,00
	Back of young rabbit, light cream sauce with Aurélie goat cheese, crispy quinoa and rosemary	43,00
☞	Goose liver and jelly with truffle from the Vaucluse (60 gr).....	48,00
	Sea scallops with wild mushrooms, parsnips, small snails from Namur with garlic	49,00
	Scrambled eggs with white truffle	69,00
☞	Salad of North Sea lobster with black truffles and potatoes	98,00
	Royal Belgian caviar "Oscietra" (50 gr)	154,00

STARTER / MAIN DISH

	Salmon trout, green Puy lentils and artichoke with virgin hazelnut oil and merlot vinegar	35,00 / 47,00 ♦
☞	Sole fillets with a mousseline of Riesling and shrimps	45,00 ♦ / 59,00 ♦
	Roasted brill, oysters from Zeeland, grenache red wine sauce, saffron turnip, broccoli (minimum 2 persons)	pp 52,00 / 74,00 ♦
☞	Sole fillets with lobster medallions, fresh salad and cream sauce	69,00 / 97,00 ♦
☞	Potato mousseline with crab, shrimps and Royal Belgian caviar "Oscetra", white oyster butter with chive	98,00 / 177,00
	Veal hanger with Timut pepper from Nepal, cheek cannelloni with mustard from Ghent	45,00 ♦
☞	Saddle of hare in a creamy coulis of Pomerol with dark mustard and pan fried wild mushrooms (per 2 persons)	pp 59,00 ♦
	Breast of pigeon from Poitou, hazelnut and almond crumble with fine spices and tarragon	63,00 ♦
	Rack of venison, its "Mabrew" juice, cabus cabbage, salsify and smoked bacon	74,00 ♦
☞	Stewed hare, my way 1 st dish : its fried saddle with wild mushrooms and black truffle 2 nd dish : stewed and game sauce with goose liver and its blood pudding (<i>per table, to order 2 working days on beforehand</i>)	pp 115,00

☞ : EVERGREEN

♦ DISHES WITH A SECOND SERVICE.

IN CASE OF A VERY WIDE RANGE OF À LA CARTE ORDERS,
WAITING TIME COULD BE LONGER. WE THANK YOU FOR YOUR UNDERSTANDING.

OCTOBER - DECEMBER 2018