



PER TABLE :

THIS MENU WILL NOT BE SERVED ON FRIDAY AND SATURDAY EVENINGS :

PP 99,00 EUROS – WITH WINE SELECTION : PP 148 EUROS

Duet of smoked eel, wild horseradish, granny smith and crispy sweet chilli

**Salmon trout, green Puy lentils and artichoke
with virgin hazelnut oil and merlot vinegar**

**Veal hanger with Timut pepper from Nepal, cheek cannelloni
with mustard from Ghent e vinegar**

**Mousse of exotic fruit with samba flower, roasted pineapple,
light juice, vanilla, lemongrass**

PER TABLE : LAST ORDERS : 13 H AND 21 H

5 DISHES MENU : PP 148,00 EUROS – WITH WINE SELECTION : PP 215 EUROS

◆ 6 DISHES MENU : PP 179,00 EUROS – WITH WINE SELECTION : PP 254 EUROS

✂ 7 DISHES MENU : PP 231,00 EUROS – WITH WINE SELECTION : PP 316 EUROS

**Back of young rabbit, light cream sauce with Aurélie goat cheese,
crispy quinoa and rosemary**

**Sea scallops with wild mushrooms, parsnips,
small snails from Namur with garlic**

◆ **Pan-fried duck liver, fennel and sweet onions from the Cevennes,
mix crumble and old balsamic**

**Roasted brill, oysters from Zeeland, grenache red wine sauce,
saffron turnip, broccoli (min. 2 persons)**

or / and ✂

**Rack of venison, its "Mabrew" juice, cabus cabbage,
salsify and smoked bacon**

**Small pear poached with "7 flavors tea", ginger sorbet,
lemon shortbread, tarragon, black currant coulis**

**Pérou chocolate ganache 64% Belcolade,
raspberry marmalade with Lemon balm**

WARM CHEESE : **Crispy Reblochon pastels, raspberry vinaigrette with olive and bacon
(to order at the beginning of the meal, + 16,00 euros pp, minimum 2 persons)**

SERVICE AND TAXES INCLUDES

OCTOBER – DECEMBER - 2018

Please advise us of any allergies or specific food restrictions.