

A LA CARTE

EUR

🍷	Mousse of ham from the Ardennes "Pierre Wynants"	24,00
	Mackerel fillet marinated with yuzu, squid salad with olive oil and a coulis of sweet peppers	33,00
	Scallop carpaccio with oriental spices (<i>minimum 2 persons</i>)	<i>pp</i> 42,00
🍷	Goose liver and its jelly with truffle from the Vaucluse	(60 gr) 56,00
	Shell fish bouillon, Gillardeau oyster and sautéed gurnard with glasswort	63,00
🍷	Salad of North Sea lobster with black truffles and potatoes	95,00
	Royal Belgian caviar "Gold label"	(50 gr) 154,00



	Catfish with lemongrass, butternut mash and juice of young carrots (<i>minimum 2 persons</i>)	<i>pp</i> 37,00 / 53,00
🍷	Sole fillets with a mousseline of Riesling and shrimps	40,00 / 56,00
	Pan fried John Dory with chorizo and lardo, quino with argan oil and broccoli coulis.....	54,00 / 69,00
🍷	Roll of sole fillets with lobster medallions, fresh salad and cream sauce	67,00 / 95,00
🍷	Potato mousseline with crab, shrimps and Royal Belgian caviar, white oyster butter with chive	94,00 / 173,00



	Grilled poultry stuffed with shiitake and tarragon, fried wild rice	39,00
	Young rabbit roll with Espelette pepper, mixed vegetables with garlic (<i>minimum 2 persons</i>)	<i>pp</i> 57,00
🍷	Beef fillet with black truffles	114,00
	Crispy veal's sweetbreads with fresh morels, risotto with broad beans	64,00
	Pluma of duroc pork with summer truffle, artichokes and Jerusalem artichokes.....	81,00

🍷 : Evergreen



Service and taxes included.

