

# A LA CARTE

EUR

🍷	Mousse of ham from the Ardennes "Pierre Wynants" .....	24,00
	Fried scallops, salmon, spinach with garlic and raspberry dressing.....	45,00
	Veal cannelloni, goose liver cream with green olives, Comté cheese (18 months)	45,00
	Goose liver and its jelly with truffle from the Vaucluse ..... (60 gr)	48,00
	Flat oysters from Zeeland or Colchester ( <i>according to arrival</i> ) ..... a dozen	54,00
🍷	Salad of North Sea lobster with black truffles and potatoes.....	95,00
	Royal Belgian caviar "Oscietra Gold" ..... (50 gr)	154,00



	Danish cod with piccalilli, fennel and Chinese cabbage with green anise .....	38,00 / 54,00 •
🍷	Sole fillets with a mousseline of Riesling and shrimps .....	40,00 • / 56,00 •
	Pike-perch, reduced syrah with smoked curry, selim pepper and wild rice ( <i>minimum 2 persons</i> ) ..... pp	49,00 / 65,00 •
🍷	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



	'Coq des prés' with ras el hanout and tarragon, stewed Cevennes onions and butternut squash.....	39,00 •
	Milk lamb noisettes, old port coulis, cabbage, vegetable mix, lacquered neck with lavender honey .....	69,00 •
🍷	Beef fillet with black truffles .....	114,00
🍷	Saddle of hare in a creamy coulis of pomerol with dark mustard and wild mushrooms ( <i>per 2 persons</i> ) ..... pp	57,00 •
	Roundles of venison with juniper, Roscoff onions with bergamot tree honey, Chinese cabbage and celeriac.....	59,00 •

🍷 : 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.