



PER TABLE :

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

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

**Irish beef tartare with sesame oil, smoked herring pearls,
emulsion of Colatura di Alici di Cetara**

Fried redfish fillet, duet of asparagus, wild garlic, smoked salmon, yuzu

**Breast of guinea fowl with small snails from Namur,
turnip cabbage with lentins de chêne, tarragon mustard juice**

**Creamy Mango, Mogador Ganache, Crunchy Mini Domes
with passion fruit and preserved banana**

PER TABLE : LAST ORDERS : 13 H AND 21 H

5 DISHES MENU : PP 151,00 EUROS – WITH WINE SELECTION : PP 218,00 EUROS

◆ 6 DISHES MENU : PP 209,00 EUROS – WITH WINE SELECTION : PP 284,00 EUROS

✂ 7 DISHES MENU : PP 254,00 EUROS – WITH WINE SELECTION : PP 339,00 EUROS

**Stuffed salmon with lemon thyme, crab and king crab with kalamansi,
yogurt and cucumber coulis**

Red mullet with vadouvan, shell-fish and razor clams with hazelnut oil

◆ **Crispy sweetbread and steam lobster with fresh morels,
asparagus from Mechelen and broad beans**

Grilled pike perch, Zeeland oysters, pak choi, head of veal,

Bearnaise of crustaceans (min. 2 persons)

or / and ✂

**Breast of young pigeon from Enéour, its spicy leg stuffed with marjoram and sage,
fresh peas, violet artichoke barigoule**

Creamy strawberry, violet ganache, yoghurt meringue with lime

**Chocolate ganache Belcolade 64 % with praline, light pistache mousse
with almond milk, salted cashew nuts**

**WARM CHEESE : Tartlet of Mamé Vî bleu, sour cream with Chardonnay vinegar
(to order at the beginning of the meal, + 16,00 euros pp, minimum 2 persons)**

SERVICE AND TAXES INCLUDES

APRIL – MAY - 2019

Please advise us of any allergies or specific food restrictions.