

## OUR MENUS

Spring 2025

Service and Taxes included

Please advise us of any allergies or specific food restrictions.  
For the respect of our teams, we close our house at 00:15 am

Per table

Bavarois of peas, razor clams, mint, baby carrot and ginger coulis

• • •

Hand-chopped tuna like a steak tartare, Fontaine watercress oil  
*Caviar supplement Ocietra Special Selection (10gr) 25,00 €*

• • •

**7** Green asparagus from Longlune, King Crab, crayfish, Lambic vinegar, salmon trout roe

• • •

Hamachi, white asparagus from Mechelen,  
broad beans ravioli, lemongrass and star anise consommé

• • •

Veal fillet, stuffed morels glazed with soy, marjoram, spinach shoots, roasted hazelnuts

• • •

**6/7** Stuffed shoulder of lamb confit, artichoke barigoule, sweetbread, carciofi crudi

• • •

Trio of flavours around local strawberries, yoghurt, olive oil and basil

**5 course menu :** pp 185,00 €  
with wine selection (1 glass per course) : pp 260,00 €  
Last order 20h30

**6** **6 course menu :** pp 215,00 €  
with wine selection (1 glass per course) : pp 300,00 €  
Last order 20h15

**7** **7 course menu :** pp 250,00 €  
with wine selection (1 glass per course) : pp 340,00 €  
Last order 20h00

ANY CHANGE TO A MENU WILL INCUR A SURCHARGE