

## MENU DU CHEF

SALMON cucumber – wasabi – green beans

HERRING caviar (5gr) – beetroot – oyster \*

*Supplement extra Royal Belgium Caviar €3 per gram*

CARROTS cinnamon – kalamata olive – buckwheat – coriander

MONKFISH lobster gyoza – wonton – turnip – Tom Kha Kai \*

ANJOU PIGEON filet – confit – girolles – artichoke – hoi sin – cherry

*(Bavette Steak also possible)*

FOIE GRAS coffee – blackberry – macadamia

CHEESECAKE passion fruit – ginger cake – yuzu – lime

**7 courses 79,50 – with wine pairing 128,50**

5 courses 59,50 – with wine pairing 94,5 (without \*)

*Cheeses instead of dessert +7,5*

*Cheeses as an extra course 17,50*

**All dishes can be ordered a-la-carte** (minimum of 3)

**Starter 17,50**

**Maincourse 29,50**

**Dessert 12,50**

**Cheeses 17,50**

## MENU VEGETARIEN

PUMPKIN cucumber – saffron – curry

DASHI edamame – avocado – egg – nori \*

CARROTS cinnamon – kalamata olive – buckwheat – coriander

KIMCHI Tom Kha Kai – basil – kroepoek \*

BEETROOT lentils – hoi sin – cherry

TEMPEH macadamia – blackberry – coffee

CHEESECAKE passion fruit – ginger cake – yuzu – lime

**7 courses 79,50 – with wine pairing 128,50**

5 courses 59,50 – with wine pairing 94,5 (without \*)

*Cheeses instead of dessert +7,5*

*Cheeses as an extra course 17,50*

**All dishes can be ordered a-la-carte** (minimum of 3)

**Starter 17,50**

**Maincourse 29,50**

**Dessert 12,50**

**Cheeses 17,50**

## MENU DU CHEF

SALMON cucumber – wasabi – green beans

HERRING caviar (5gr) – beetroot – oyster \*

*Supplement extra Royal Belgium Caviar €3 per gram*

CARROTS cinnamon – kalamata olive – buckwheat – coriander

MONKFISH lobster gyoza – wonton – turnip – Tom Kha Kai \*

ANJOU PIGEON filet – confit – girolles – artichoke – hoi sin – cherry

*(Bavette Steak also possible)*

FOIE GRAS coffee – blackberry – macadamia

CHEESECAKE passion fruit – ginger cake – yuzu – lime

**7 courses 79,50 – with wine pairing 128,50**

5 courses 59,50 – with wine pairing 94,5 (without \*)

*Cheeses instead of dessert +7,5*

*Cheeses as an extra course 17,50*

**All dishes can be ordered a-la-carte** (minimum of 3)

**Starter 17,50**

**Maincourse 29,50**

**Dessert 12,50**

**Cheeses 17,50**

## MENU VEGETARIEN

PUMPKIN cucumber – saffron – curry

DASHI edamame – avocado – egg – nori \*

CARROTS cinnamon – kalamata olive – buckwheat – coriander

KIMCHI Tom Kha Kai – basil – kroepoek \*

BEETROOT lentils – hoi sin – cherry

TEMPEH macadamia – blackberry – coffee

CHEESECAKE passion fruit – ginger cake – yuzu – lime

**7 courses 79,50 – with wine pairing 128,50**

5 courses 59,50 – with wine pairing 94,5 (without \*)

*Cheeses instead of dessert +7,5*

*Cheeses as an extra course 17,50*

**All dishes can be ordered a-la-carte** (minimum of 3)

**Starter 17,50**

**Maincourse 29,50**

**Dessert 12,50**

**Cheeses 17,50**