

MENU DU CHEF

MECKEREL **cerviche** – Tom Kha Kai – kaffir lime

RED SHRIMP **tomato** – watermelon – cucumber *

ASPARAGUS **lacto fermented** – egg yolk – morel – goats cheese

TURBOT **bisque** – caviar (5 gr) – spinach – preserved lemon *

Supplement extra Royal Belgium Caviar €3 per gram

FREE RANGE CHICKEN **ballotine** – plums - pistacho – garum

LAMB **filet** – eggplant – parsley root – sweetbread – fenugreek

(Bavette Steak also possible)

STRAWBERRY RHUBARB **lemon balm** – bergamot – chèvre

7 courses 89,50 – with wine pairing 149

5 courses 69,50 – with wine pairing 112 (without *)

Cheeses from our cheese trolley instead of dessert +7,5

Cheeses from our cheese trolley as an extra course 20

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

Starter 19,50

Maincourse 34,50

Dessert 12,50

Cheeses 20

We serve still or sparkling water for 5 euros per person

MENU VÉGÉTARIEN

RADISH carpaccio – Tom Kha Kai – kaffir lime

WATERMELON tomato – cucumber – tarragon *

ASPARAGUS lacto fermented – egg yolk – morel – goats cheese

CHICORY orange – balsamic pearls – beurre café de Paris *

PORTOBELLO spinach – preserved lemon – pistacho

EGGPLANT grilled – baba ganoush – haricot vert

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