

## MENU DU CHEF

HAMACHI cerviche – Tom Kha Kai – kaffir lime

VEAL TARTAR oyster – caviar (5 gr) – sanbaizu \*  
*Supplement extra Royal Belgium Caviar €3 per gram*

TURNIP lacto fermented – egg yolk – girolles – goats cheese

SEA BASS dashi – fennel – trompet de la mort – salted lemon\*

FREE RANGE CHICKEN ballotine – plums - pistacho – garum

VENISON filet – smoor – bimi – ginger – curry  
*(Bavette Steak also possible)*

CHERRY 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

CELERIAC oyster leave – buckwheat – sanbaizu\*

TURNIP lacto fermented – egg yolk – girolles – goats cheese

CHICORY orange – balsamic pearls – beurre café de Paris \*

PORTOBELLO spinach – preserved lemon – pistacho

KING OYSTER MUSHROOM grilled – fondant – ketjap

CHERRY lemon balm – bergamot – chèvre

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