



## STARTERS

<b>GRAVAD LAX</b> soft pickled salmon - herb salad - toast	€ 21
<b>OYSTERS (6/9 PIECES)</b> oysters with green selery - grilled lemon	€ 21 / 32
<b>VITELLO TONNATO</b> slow cooked veal - tuna sauce - capers	€ 22
<b>SCALLOP WITH WHITE TRIPE</b> carpaccio of scallop - foie gras - chervil	€ 25
<b>SWEETBREAD</b> crispy fried - carrot - ras-al-hanout	€ 28
<b>PORK BELLY</b> lackered - sprouts - mustard - garam masala	€ 24
 <b>TURNIP-CABBAGE</b> canneloni - cauliflower couscous - apple - citrus - kombu with jasmintea	€ 22
<b>SHRIMP CROQUETTE (1/2 PIECES)</b> homemade croquette - fried parsley - grilled lemon	€ 11 / 19

## DESSERTS

<b>DAME BLANCHE</b> vanilla ice - chocotoffsauce	€ 10
<b>CRÈME BRÛLÉE</b>	€ 10
<b>RICE PUDDING</b> with golden spoon	€ 8
<b>CHEESE PLATE</b> selection by cheesemaster Elsen	€ 15
<b>SALTED CARAMEL ICE CREAM</b> warm chocolate espuma	€ 12
<b>MOELLEUX</b> chocolate cake - vanilla ice	€ 12
<b>PEAR</b> poached - cherry beer - orange - cinnamon	€ 12



## MAIN COURSE

<b>VOL-AU-VENT</b> slow cooked chicken legs - meatballs - mushrooms - velouté	€ 22
<b>SOLE</b> meunière - haselnutbutter - parsley - grilled lemon	€ 39
<b>YOUNG CODFISH</b> molten spinach - mashed potatoes - sour cream - shrimp - green herbs	€ 33
<b>TOURNEDOS ROSSINI</b> filet pur - foie gras - madeira & truffle sauce with supplement truffles	€ 38 € 43
<b>EASTERN STEAK TARTAR</b> handcut beef tartar - sesame - soja - wasabi - young onion	€ 25
 <b>SWEET POTATO</b> goat cheese - butternut - paksoi - nuts - beech mushroom	€ 24
<b>OSSOBUCO</b> Veal shank - tomato sauce - oregano - pasta	€ 28
<b>BARBARIE DUCK</b> caramelised duck- young leek - plum sauce	€ 27

## MENU

served per table

### LUNCH MENU € 35

seasonal bound  
starter and  
main course

### MENU TAFELROND € 60

3-course menu

**SCALLOP WITH WHITE TRIPE**  
carpaccio of foie gras - cervil

**BARBARIE DUCK**  
caramalised duck - young leek - plum sauce

**SALTED CARAMEL ICE CREAM**  
hot chocolat espuma

Do you have allergies? Please notify us.  
 Vegetarian dishes -  Vegan dishes.  
For groups starting with 6 persons we kindly request to choose our menu formula.