

BITES

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IRISH MOR OYSTER CRU MIGNONETTE LEMON	PER PIECE	6
IBERICO PATA NEGRA HAM SOURDOUGH TOAST OLIVE	PER 50 GR.	22
PERLE IMPERIAL CAVIAR BLINI CRÈME FRAÎCHE	PER 10 GR.	37

STARTERS

CARROT LEEK COLOMBO CURRY (V)		39
WEEVER BUFFEL YOGHURT WHITE ASPARAGUS COLLATURA DI ALICI		29
NORTH SEA CRAB WATERMELON KOHLRABI DILL SAUCE OF VERJUS		48
QUAIL DUCKLIVER CHICKENSKIN		47
LANGOUSTINE VEAL TARTARE CAVIAR CRÈME CRU		55

ENTREMETS

63° EGG BROAD BEAN TURNIP HOLLANDAISE SAUCE WITH GREEN HERBS (V)		29
HADDOCK FENNEL COURGETTE SEA LETTUCE SAFFRON SAUCE		37
SWEETBREADS ARTICHOKE LENTELS PAPRIKA SALSA VERDE		45
RED MULLET PORKBELLY PEAS ASPARAGUS SMOKEY BUTTER SHERRY VINEGAR		45

MAIN COURSES

FILLET OF TURBOT CITRUS CELERIAC SALTY VEGETABLES BROTH		75
BLACK ANGUS ENTRECOTE OR WAGYU ENTRECOTE A5 EGGPLANT ONION MISO	BLACK ANGUS WAGYU A5	59 99
TASTING OF SPRING LAMB ASPARAGUS OLIVE RAMSONS GARLIC JUS		65
ASPARAGUS MORELS LAVENDER SAUCE OF MORELS (V)		39

DESSERTS

RHUBARB SORREL ICE-CREAM OF ANGELICA		22
PASSIONFRUIT CHOCOLATE PEANUT LEMONGRASS ICE-CREAM		22
SELECTION OF ARTISANAL CHEESES COMPOTE NUT BREAD		25
SOUFFLÉ OF VANILLA STRAWBERRY VANILLA LOVAGE TO BE ORDERED STARTING FROM 2 PERSONS 20 MIN. PREPARATION TIME		25

V - THIS DISH IS VEGETARIAN
ASK OUR SERVICETEAM FOR THE ALLERGENS MENU

LUNCH MENU

3 COURSES		65
4 COURSES		85
TO BE ORDERED UNTIL 3PM DAILY VARYING SEASONAL MENU		

CHEFS MENU

5 COURSES

7 COURSES *

MENU INCLUDES AMUSE BOUCHE, COFFEE, OR TEA WITH GOURMANDISES & CHOCOLATE

€

109

139

WEEVER | BUFFEL YOGHURT | WHITE ASPARAGUS | COLLATURA DI ALICI

CP

CARROT | LEEK | COLOMBO CURRY

CP

* LANGOUSTINE | CELERY | TOMATO | SAUCE OF LANGOUSTINE

CP

HADDOCK | FENNEL | COURGETTE | SEA LETTUCE | SAFFRON SAUCE

CP

* SWEETBREADS ARTICHOKE | LENTELS | PAPIKA | SALSIVA VERDE

CP

TASTING OF SPRING LAMB | ASPARAGUS | OLIVE | RAMSONS | GARLIC | JUS

CP

PRE-DESSERT | COLOSTRUM | HONEY | ICE CREAM OF WHITE CHOCOLATE

CP

RHUBARB | SORREL | ICE-CREAM OF ANGELICA

MENU PRESTIGE

3 COURSES

4 COURSES

5 COURSES

TO BE ORDERED PER TABLE ONLY

MENU INCLUDES AMUSE BOUCHE, COFFEE, OR TEA WITH GOURMANDISES & CHOCOLATE

135

155

175

NORTH SEA CRAB | WATERMELON | KOHLRABI | DILL | SAUCE OF VERJUS

CP

QUAIL | DUCKLIVER | CHICKENSKIN

CP

RED MULLET | PORKBELLY | PEAS | ASPARAGUS | SMOKED BUTTER | SHERRY VINEGAR

CP

WAGYU ENTRECOTE A5 | EGGPLANT | ONION | MISO

CP

SOUFFLÉ OF VANILLA | BABA AU LIMONCELLO | VANILLA ICE-CREAM

WINE PAIRING

WINE PAIRING DELUXE

15,00 PER GLASS

27,50 PER GLASS