

EXEMPLE A LA CARTTE

The menu based on local and seasonal products, depending on the ingredients we receive from our local suppliers.

SNACKS

Oyster, Shallot	6
Oyster Special, Mignonette	6
Oyster Special, Beurre Blanc, Bacon	7
Focaccia, Salted Butter	6
Blini, Crème Fraîche, Lemon	6
Blini, Royal Belgian Caviar, Crème Fraîche	18

STARTERS

Asparagus à la Flamande	19
Langoustines, Carrot, Green Peas	23
Risotto, Wild Garlic, Bianchetto Truffle	28

MAIN

Turbot, Beurre Blanc, Asparagus, Trout Caviar	39
VacaPunk, Morilles, Pichincha Pepper	42
Gnocchi, Basil Pesto, OG Kristal	25

DESSERT

Cheese selection	14
Focaccia Ice Cream, Pear Jam	11
‘Snickers’	12
Dame Blanche	14

SOIRÉE

CARTE BLANCHE - EXAMPLE MENU

The menu based on local and seasonal products, depending on the ingredients we receive from our local suppliers.

CARTE BLANCHE

Asparagus a la Flamande

Langoustines, Carrot, Green Peas

Risotto, Wild Garlic, Lemon

*Pierogi, Potato, Bianchetto Truffle

VacaPunk, Morilles, Pichincha Pepper

Rhubarb, White Chocolate, Rose

5 courses	81
6 courses (*)	99
Lunch Menu 3 courses	45
Wine Pairing 5 glasses	45
Supplement Cheese	7/14

SOIXANTE