

STARTER

Asparagus à la flamande Organic eggs	22
Duck foie gras Rhubarb ~ Radicchio ~ Pink praline	20
Shrimp beignets Bok Choi ~ Espelette pepper	18
Sea Bass carpaccio Avocado cream ~ Caviar ~ Grapefruit	20

VEGETARIAN

Cream of asparagus Vinegar pearls ~ Cress	18
Risotto Carnaroli Strawberry ~ Champagne	22
With a glass of Pommery Champagne	9
Gluten-free Penne pasta Spring vegetables	20

FISH

Spaghetti alla Chitarra North Sea clams ~ Parsley	24
Sole White asparagus ~ Caviar lime	30
Lobster Black rice ~ Pomegranate	34
Turbot Green asparagus ~ Green juice	35

MEAT

Arnaki Lamb Oregano ~ Lemon ~ Yoghurt	28
Iberico Pluma Pork Bellota ham ~ Peas 	28
Holstein tagliata, dry-aged 28 days  280gr ~ IGP Modena vinegar ~ Belgian fries	32
West Vlaams filet pur  240gr ~ Caramelized carrots ~ Black pepper	35

PLUS

Authentic Belgian fries	5
Seasonal mushrooms Garlic / Sage	5
Steamed vegetables Ginger / Coriander	5
Mesclun salad Hazelnut	5

All our rates are in €, inclusive of VAT and service.

If you have food allergies or special dietary requirements, please inform our team members.