

ANTIPASTI

Gebakken foie gras, bietentextuur, hazelnoten Pan-fried foie gras, beet texture, hazelnuts	32
* Inktvis tagliatelle, gerookte paling, gebakken knoflook, truffel Squid tagliatelle, smoked eel, fried garlic, truffle	36
Vitello tonnato, krokante cannellone croccante, tonijnijs Vitello tonnato, crispy cannellone, tuna ice cream	34
* King krab, primeuraardappelen met algen, Ossetra kaviaar, Uda peper King crab, new potatoes with seaweed, Ossetra caviar, Uda pepper	53

PRIMI PIATTI

Risotto Asiago, peer, koffie emulsie Risotto Asiago, pear, coffee emulsion	36
Cappellacci gevuld met burrata, gestoofde kalfswang, tomatenbouillon Cappellacci stuffed with burrata, braised veal cheek, tomato broth	38
* Cappellini met zee-egel Cappellini with sea urchin	40
* Tagliolini met zwarte truffel Tagliolini with black truffle	36 / 46

SECONDI PIATTI

Zeebaars, variatie van doperwten, pickles uien, beurre blanc met kardemom Sea bass, variation of peas, pickled onions, beurre blanc with cardamom	46
* Gegrilde tarbot, witte asperges, gekonfijte citroen van Amalfi Grilled turbot, white asparagus, candied lemon from Amalfi	52
* Filet van Chianina, artisjokken, aardappelgratin, tijmsap Filet of Chianina, artichokes, potato cake, thyme juice	48
Nero Casertano varken, gevulde courgettebloem, hartige jus Nero Casertano pig, stuffed zucchini flower, savory jus	44

DOLCI & FORMAGGI

* Citrus crèmeux, bergamotschuim, limoenzure room Citrus cream, bergamot foam, lime sour cream	17
Drie-chocolade mousse, melkchocolade macaron, hazelnoot, vanille ijs Three-chocolate mousse, milk chocolate macaroon, hazelnut, vanilla ice cream	17
Pistachenoten bavarois en zijn crumble, frambozenijs Pistachio bavarois and its crumble, raspberry ice cream	17
Kaas selectie, gedroogd fruit / wijnen selectie (3 kleine glazen wijn) +18 Cheese selection, dried fruit / Wine pairing (3 small glasses of wine) +18	17

MENU DEGUSTAZIONE

130€ - WINE PAIRING 60€

Vitello tonnato, krokante cannellone croccante, tonijnis
Vitello tonnato, crispy cannellone, tuna ice cream

Cappellacci gevuld met burrata, gestoofde kalfswang, tomatenbouillon
Cappellacci stuffed with burrata, braised veal cheek, tomato broth

Tagliolini met zwarte truffel
Tagliolini with black truffle

Nero Casertano varken, gevulde courgettebloem, hartige jus
Nero Casertano pig, stuffed zucchini flower, savory jus

Bavarois pistachenoten en zijn crumble, frambozenijs
Bavarois pistachios and its crumble, raspberry ice cream

MENU SENSORIALE

165€ - WINE PAIRING 70€

King krab, primeuraardappelen met algen, Ossetra kaviaar, Uda peper
King crab, new potatoes with seaweed, Ossetra caviar, Uda pepper

Inktvis tagliatelle, gerookte paling, gebakken knoflook, truffel
Squid tagliatelle, smoked eel, fried garlic, truffle

Tagliolini met zwarte truffel
Tagliolini with black truffle

Zeebaars, variatie van doperwten, pickles uien, beurre blanc met kardemom
Sea bass, variation of peas, pickled onions, beurre blanc with cardamom

Filet van Chianina, artisjokken, aardappelgratin, tijmsap
Filet of Chianina, artichokes, potato cake, thyme juice

Bavarois pistachenoten en zijn crumble, frambozenijs
Bavarois pistachios and its crumble, raspberry ice cream

3-COURSE LUNCH MENU

60€ - WINE PAIRING 35€

All our menus are served for the entire table

Our selection of transalpine cheeses, dried fruit

In place of dessert: supplement 5

In addition to dessert: supplement 15

Our dishes can contain the following allergens:

Gluten, lactose, nuts and soy. In case of allergy, please notify us.

* Signature dishes of the restaurant