

ANTIPASTI

Vitello tonnato vernieuwd met citroen van Amalfi Vitello tonnato revisited with lemon from Amalfi	34
Kippenei, gerookte eend, maïssymfonie met truffel, oxalis Chicken egg, smoked duck, corn symphony with truffle, oxalis	36
Gambero rosso, eekhoorntjesbroodconsommé, gekonfijte gember Gambero rosso, porcini consommé with marjoram and lemon thyme, candied ginger	38
Wilde zeeoren op speltrisotto met zuring, Franciacorta-emulsie, kaviaar Wild abalone on a spelt risotto with sorrel, Franciacorta emulsion, caviar	58

PRIMI PIATTI

* Cappellini met zee-egel Cappellini with sea urchin	46
* Tagliolini met zwarte truffel Tagliolini with black truffle	38 / 48
Ravioli van langoustine, kool, parmezaan, truffel en foie gras angoustine ravioli, cabbage, parmesan, truffle and foie gras	44

SECONDI PIATTI

Kabeljauw, gekarameliseerde pompoenbouillon met zoethout, dragonolie, bottarga Cod, caramelized squash broth with licorice, tarragon oil, bottarga	46
Gebraden tarbot, bonitobouillon met macha en citrusvruchten, prei met salie Roasted turbot, sparkling bonito broth with macha and citrus fruits, leek with sage	52
Kalfsvlees in gremolata, pastinaak en schorseneren, hazelnoten, gekonfijte citroen Veal in gremolata, parsnips and salsify, hazelnuts, candied lemon and rosemary	52
In bier gemarineerd speenvarken, vijgen, Délicatesse aardappelen en kamille Beer-marinated suckling pig, figs, Delicatesse potatoes and chamomile	44

DOLCI & FORMAGGI

Lichte chocolademousse, krokante gavottes Light chocolate mousse, crispy gavottes	17
Ganny appel, ricottamousse met pistache uit Bronte, basilicumroom, meringue Granny apple, ricotta mousse with pistachio from Bronte, basil cream, meringue	17
Rum baba, room met lavendelsmaak en honing grappa Rum baba, lavender flavored cream and honey Grappa	17
Kaas selectie, gedroogd fruit Cheese selection, dried fruit	17
Wijn arrangement (3 kleine glazen wijn) Wine pairing (3 small glasses of wine)	18

*Our dishes can contain the following allergens:
Gluten, lactose, nuts and soy. In case of allergy, please notify us.*

MENU DEGUSTAZIONE

145€ - WINE PAIRING 65€

Royale van schelpdieren met Amaretto, mosselen, aardappelschuim
Royale of shellfish with Amaretto, mussels, potato foam

Vitello tonnato vernieuwd met citroen van Amalfi
Vitello tonnato revisited with lemon from Amalfi

Tagliolini met zwarte truffel
Tagliolini with black truffle

Kabeljauw, gekarameliseerde pompoenbouillon met zoethout, dragonolie, bottarga
Cod, caramelized squash broth with licorice, tarragon oil, bottarga

In bier gemarineerd speenvarken, vijgen, Délicatesse aardappelen en kamille
Beer-marinated suckling pig, figs, Delicatess potatoes and chamomile

Revisited cappuccino, koffie en karamelijs
Cappuccino revisited, coffee and caramel ice cream

Ganny appel, ricottamousse met pistache uit Bronte, basilicumroom, meringue
Granny apple, ricotta mousse with pistachio from Bronte, basil cream, meringue

MENU SENSORIALE

175€ - WINE PAIRING 75€

Royale van schelpdieren met Amaretto, mosselen, aardappelschuim
Royale of shellfish with Amaretto, mussels, potato foam

Vitello tonnato vernieuwd met citroen van Amalfi
Vitello tonnato revisited with lemon from Amalfi

Gambero rosso, eekhoorntjesbroodconsommé, gekonfijte gember
Gambero rosso, porcini consommé with marjoram and lemon thyme, candied ginger

Tagliolini met zwarte truffel
Tagliolini with black truffle

Kabeljauw, gekarameliseerde pompoenbouillon met zoethout, dragonolie, bottarga
Cod, caramelized squash broth with licorice, tarragon oil, bottarga

Kalfsvlees in gremolata, pastinaak en schorseneren, hazelnoten, gekonfijte citroen
Veal in gremolata, parsnips and salsify, hazelnuts, candied lemon and rosemary

Revisited cappuccino, koffie en karamelijs
Cappuccino revisited, coffee and caramel ice cream

Ganny appel, ricottamousse met pistache uit Bronte, basilicumroom, meringue
Granny apple, ricotta mousse with pistachio from Bronte, basil cream, meringue

3-COURSE LUNCH MENU

65€ - 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