

ANTIPASTI

Vitello tonnato vernieuwd met citroen van Amalfi Vitello tonnato revisited with lemon from Amalfi	34
Zwarte truffel, gekookt ei zonder schelp, duxelle van champignons en parmesan Black truffle, shellless boiled egg, mushroom duxelle and parmesan	46
Gambero rosso, eekhoorntjesbroodconsommé, gekonfijte gember Gambero rosso, porcini consommé with marjoram and lemon thyme, candied ginger	38
Sint-Jakobsschelpen, rode kool, appel, gerookte thee, Lambrusco en rode Vermouth Scallops, red cabbage, apple, smoked tea, Lambrusco and red Vermouth	36

PRIMI PIATTI

* Linguine met zee-egel Linguine with sea urchin	46
* Tagliolini met zwarte truffel Tagliolini with black truffle	38 / 48
Ravioli van langoustine, kool, parmezaan, truffel en foie gras Langoustine 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
Gegrilde octopus, kurkuma citroengras bouillon, puntarelle en kikkererwten Grilled octopus, turmeric lemongrass kombava broth, puntarelle and chickpeas	48
Kalfsvlees in gremolata, pastinaak en schorseneren, hazelnoten, gekonfijte citroen Veal in gremolata, parsnips and salsify, hazelnuts, candied lemon and rosemary	52
Venison marinated in coffee and Amaretto, black truffle, chestnuts and cranberries Hertenvlees gemarineerd in koffie en Amaretto, zwarte truffel, kastanjes en veenbessen	48

DOLCI & FORMAGGI

Peer, Baladin bier, granen, galabésuiker, yogurt en Orellys chocolade Pear, Baladin beer, cereal, galabé sugar, yogurt and Orellys chocolate	17
Ganny appel, ricottamousse met pistache uit Bronte, basilicumroom, meringue Granny apple, ricotta mousse with pistachio from Bronte, basil cream, meringue	17
Mandarijn, Opalys chocolade, jasmijn, kastanje en olijfolie Mandarin, Opalys chocolate, jasmine, chesnut and olive oil	17
Kaas selectie Cheese selection	17
Wijn arrangement (3 kleine glazen wijn) Wine pairing (3 small glasses of wine)	20

*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€

Ossobuco, risotto met saffraan, romige parmesan en kaviaar
Ossobuco, risotto with saffron, creamy parmesan and caviar

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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

MENU SENSORIALE

170€ - WINE PAIRING 75€

Ossobuco, risotto met saffraan, romige parmesan en kaviaar
Ossobuco, risotto with saffron, creamy parmesan and caviar

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

Gamberro rosso, eekhoortjesbroodconsommé, gekonfijte gember
Gamberro 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

Venison marinated in coffee and Amaretto, black truffle, chestnuts and cranberries
Hertenvlees gemarineerd in koffie en Amaretto, zwarte truffel, kastanjes en veenbessen

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

In place of dessert: supplement 5

In addition to dessert: supplement 15