

ANTIPASTI

Vitello tonnato herzien met bergamot Vitello tonnato revisited with bergamot	38
Zwarte truffel, gekookt ei zonder schelp, duxelle van champignons en parmesan Black truffle, shellless boiled egg, mushroom duxelle and parmesan	46
Gambero rosso, imperiale kaviaar, bieten, balsamico, munt en kardemom Gambero rosso, imperial caviar, beets, balsamic, mint and cardamom	58
Sint-Jakobsschelpen, fregola Sarda, schelpen, koraalbouillon, saffraan, kafferlimoen Scallops, Fregola Sarda, shellfish, coral broth, saffron, kaffir lime	37

PRIMI PIATTI

* Linguine met imperial kaviaar, Franciacorta saus met Amalfi citoren en dille Linguine with imperial caviar, Franciacorta sauce with Amalfi lemon and dill	64
* Tagliolini met zwarte truffel Tagliolini with black truffle	39 / 49
Gnocchi met parmezaan, gegrilde langoustines, kool, truffel en foie gras Gnocchis with parmesan, grilled langoustines, cabbage, truffle and foie gras	44

SECONDI PIATTI

Weense tong, gegrilde prei, grijze garnalen, bergamot en imperiale kaviaar Viennese sole, grilled leek, grey shrimps, bergamot and imperial caviar	54
Gegrilde octopus, puntarelle en kikkererwten, kurkumabouillon, citroengras Grilled octopus, puntarella and chickpeas, turmeric broth, lemongrass lime	48
Kalfsvlees in gremolata, pastinaak en schorseneren, hazelnoten, gekonfijte citroen Veal in gremolata, parsnips and salsify, hazelnuts, candied lemon and rosemary	49
Hertenvlees gemarineerd in koffie en Amaretto, zwarte truffel, kastanjes en veenbessen Venison marinated in coffee and Amaretto, black truffle, chestnuts and cranberries	52

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
Panettone parfait, bloedsinaasappel, saffraan rozijnen en roomijs Panettone parfait, blood orange, saffron grapes and ice cream	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

155€ - WINE PAIRING 65€

Pappa al pomodoro, ansjovis, basilicum, citroen, knoflookpuree en kaviaar
Pappa al pomodoro, marinated anchovies, basil, Amalfi lemon, garlic purée and caviar

Gambero rosso, imperiale kaviaar, bieten, balsamico, munt en kardemom
Gambero rosso, imperial caviar, beets, balsamic, mint and cardamom

Tagliolini met zwarte truffel
Tagliolini with black truffle

Weense tong, gegrilde prei, grijze garnalen, bergamot en zeewier chutney
Viennese sole, grilled leek, grey shrimps, bergamot and seaweed chutney

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

Kokosnoot in 3 texturen, passievruchtgel
Coconut in 3 textures, passion fruit gel

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 80€

Pappa al pomodoro, ansjovis, basilicum, citroen, knoflookpuree en kaviaar
Pappa al pomodoro, marinated anchovies, basil, Amalfi lemon, garlic purée and caviar

Gambero rosso, imperiale kaviaar, bieten, balsamico, munt en kardemom
Gambero rosso, imperial caviar, beets, balsamic, mint and cardamom

Sint-Jakobsschelpen, fregola Sarda, schelpen, koraalbouillon, saffraan, kafferlimoen
Scallops, Fregola Sarda, shellfish, coral broth, saffron, kaffir lime

Tagliolini met zwarte truffel
Tagliolini with black truffle

Weense tong, gegrilde prei, grijze garnalen, bergamot en zeewier chutney
Viennese sole, grilled leek, grey shrimps, bergamot and seaweed chutney

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

Kokosnoot in 3 texturen, passievruchtgel
Coconut in 3 textures, passion fruit gel

Peer, Baladin bier, granen, galabésuiker, yogurt en Orelys chocolade
Pear, Baladin beer, cereal, galabé sugar, yogurt and Orelys chocolate

3-COURSE LUNCH MENU

65€ - WINE PAIRING 39€

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