

ANTIPASTI

Vitello tonnato herzien met bergamot Vitello tonnato revisited with bergamot	38
Gekookt ei zonder schelp, duxelle van champignons, parmezaan en truffelcoulis Shellless boiled egg, mushroom duxelles, parmesan and truffle coulis	47
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	39

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	42 / 52
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, witte asperge, grijze garnalen, kamille Moscato sabayon Viennese sole, white asparagus, grey shrimps, chamomile Moscato sabayon	56
Zonnevis, Nduja, artisjok, dennenboom en gerookte thee, Amalfi citroen John Dory, Nduja, artichoke, fir tree and smoked tea, Amalfi lemon	58
Wagyu, Grappa, curry van wortels, peperone crusco, zwarte knoflookyoghurt Wagyu beef, Grappa, carrot curry, peperone crusco, aged garlic yogurt	74
Agneau de lait, oranjebloesem, all Calce olijven, ansjovis, miso aubergine Suckling lamb, orange blossom, alla Calce olives, anchovies, miso eggplant	64

DOLCI & FORMAGGI

Peer, Baladin bier, granen, galabésuiker, yogurt en Orellys chocolade Pear, Baladin beer, cereal, galabé sugar, yogurt and Orellys chocolate	17
Citroenbloesem, romige dragon, vanilla, citroensorbet, meringue Lemon blossom, creamy tarragon, vanilla, lemon sorbet, 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

160€ - WINE PAIRING 70€

Pappa al pomodoro, gemarineerde sardine, basilicum, citroen, knoflookpuree en kaviaar
Pappa al pomodoro, marinated sardine, 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, witte asperge, grijze garnalen, kamille Moscato sabayon
Viennese sole, white asparagus, grey shrimps, chamomile Moscato sabayon

Wagyu, Grappa, curry van wortels, peperone crusco, zwarte knoflookyoghurt
Wagyu beef, Grappa, carrot curry, peperone crusco, aged garlic yogurt

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

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

MENU SENSORIALE

175€ - WINE PAIRING 85€

Pappa al pomodoro, gemarineerde sardine, basilicum, citroen, knoflookpuree en kaviaar
Pappa al pomodoro, marinated sardine, 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

Zonnevis, Nduja, artisjok, dennenboom en gerookte thee, Amalfi citroen
John Dory, Nduja, artichoke, fir tree and smoked tea, Amalfi lemon

Agneau de lait, oranjebloesem, all Calce olijven, ansjovis, miso aubergine
Suckling lamb, orange blossom, alla Calce olives, anchovies, miso eggplant

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

Citroenbloesem, romige dragon, vanilla, citroensorbet, meringue
Lemon blossom, creamy tarragon, vanilla, lemon sorbet, meringue

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