

## ANTIPASTI

Vitello tonnato herzien met bergamot Vitello tonnato revisited with bergamot	42
Zachtgekookt ei, duxelle van champignons, parmezaan en truffelcoulis Soft-boiled egg, mushroom duxelles, parmesan and truffle coulis	48
Gambero rosso, rode vruchten, gember, mozzarella, gerookte thee, koriander Gambero rosso, red fruits, ginger, mozzarella, smoked tea, coriander	58
Krokante kikkerbiljetjes, gremolata, knoflook, peterselie, Amalfi citroen Crispy frog legs, gremolata, garlic, parsley, Amalfi lemon	47

## PRIMI PIATTI

Linguine met imperial kaviaar, Franciacorta saus met Amalfi citroen em dille Linguine with imperial caviar, Franciacorta sauce with Amalfi lemon and dill	66
Tagliolini met zwarte truffel Tagliolini with black truffle	44 / 54
Gevulde gnocchi, runderwang, lardo di Colonnata, ricotta, salie en gember Stuffed gnocchi, beef cheek, lardo di Colonnata, ricotta, sage and ginger	48

## SECONDI PIATTI

Rode mul, consommé van rotvis, Charreuse, munt, courgette, pancetta, pistache Red mullet, rock fish broth, Charreuse, mint, courgetti, pancetta, pistachio	70
Zonnevis, erwten, tagetes, combava, genmaicha, amandelen, cantharellen, kaviaar John Dory, peas, tagetes, combava, genmaicha, almonds, chanterelles, caviar	72
Wagyu, Grappa, curry van wortels, peperone crusco, zwarte knoflookyoghurt Wagyu beef, Grappa, carrot curry, peperone crusco, aged garlic yogurt	74
Licht gerookte Bresse duif, rabarber, koffie, kardemom, Amaretto, lavas Slightly smoked Bresse pigeon, rhubarb coffeeen cardamom, Amaretto, lovage	69

## DOLCI & FORMAGGI

Rode vruchten, Manjari chocolade, Sobacha, balsamico, munt en agastache Red fruits, Manjari dark chocolate, Sobacha, balsamic, mint and agastache	18
Citroenbloesem, romige dragon, vanilla, citroensorbet, meringue Lemon blossom, creamy tarragon, vanilla, lemon sorbet, meringue	18
Panettone parfait, abrikoos, verbena, lavendel en ijs Panettone parfait, apricot, verbena, lavender and ice cream	18
Kaas selectie Cheese selection	18
Wijn arrangement (3 kleine glazen wijn) Wine pairing (3 small glasses of wine)	25

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

## MENU DEGUSTAZIONE

160€ - WINE PAIRING 75€

Gambero rosso, rode vruchten, gember, mozzarella, gerookte thee, koriander  
Gambero rosso, red fruits, ginger, mozzarella, smoked tea, coriander

Tagliolini met zwarte truffel  
Tagliolini with black truffle

Zonnevis, erwten, tagetes, combava, genmaicha, amandelen, cantharellen, kaviaar  
John Dory, peas, tagetes, combava, genmaicha, almonds, chanterelles, caviar

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

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

## MENU SENSORIALE

180€ - WINE PAIRING 85€

Gambero rosso, rode vruchten, gember, mozzarella, gerookte thee, koriander  
Gambero rosso, red fruits, ginger, mozzarella, smoked tea, coriander

Krokante kikkerbiljetjes, gremolata, knoflook, peterselie, Amalfi citroen  
Crispy frog legs, gremolata, garlic, parsley, Amalfi lemon

Tagliolini met zwarte truffel  
Tagliolini with black truffle

Rode mul, consommé van rotvis, Charreuse, munt, courgette, pancetta, pistache  
Red mullet, rock fish broth, Charreuse, mint, courgetti, pancetta, pistachio

Licht gerookte Bresse duif, rabarber, koffie, kardemom, Amaretto, lavas  
Slightly smoked Bresse pigeon, rhubarb coffeeen cardamom, Amaretto, lovage

\* Rode vruchten, Manjari chocolade, Sobacha, balsamico, munt en agastache  
\* Red fruits, Manjari dark chocolate, Sobacha, balsamic, mint and agastache

\* Our selection of transalpine cheeses  
In place of dessert: supplement 5  
In addition to dessert: supplement 15

## MENU BUSINESS LUNCH (from Tuesday to Friday)

**3-COURSE MENU** (according to the chef's inspiration) - **65€ - Wine pairing 39€**  
**4-COURSE MENU** (+ Tagliolini with black truffle) - **95€ - Wine pairing 51€**

**All our menus are served for the entire table**

*Vegetarian menu on request*

Head Chef : Louis Verstrepen