

## ANTIPASTI

Vitello tonnato herzien met bergamot Vitello tonnato revisited with bergamot	42
Zachtgekookt ei, duxelle van champignons, coulis van parmezaan en zwarte truffel Soft-boiled egg, mushroom duxelles, parmesan and black truffle coulis	48
Gambero rosso, rode vruchten, gember, mozzarella, gerookte thee, koriander Gambero rosso, red fruits, ginger, mozzarella, smoked tea, coriander	62
Foie gras, eekhoortjesbrood, vijg, Tasmaanse bes, Lemon Myrtle, gember, peterselie Foie gras, ceps, figs, Tasmanian berry, Lemon Myrtle, ginger, parsley	52

## PRIMI PIATTI

Linguine met Imperial kaviaar, Franciacorta saus met Amalfi citroen en 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	51

## SECONDI PIATTI

Rode mul, consommé van rotsvis, Chartreuse, munt, courgette, pancetta, pistache Red mullet, rock fish broth, Chartreuse, mint, zucchini, pancetta, pistachio	69
Zeebrasem, mosselen, komkommer, selderij, jalapeño, bergamot, basilicum, Nduja Royal sea bream, mussels, cucumber, celery, jalapeño, bergamot, basil and Nduja	72
Wagyu, Grappa, curry van wortels, peperone crusco, yoghurt van zwarte look Wagyu beef, Grappa, carrot curry, peperone crusco, black garlic yogurt	74
Bresse eend, butternut, physalis, kastanjes, sinaasappel, jasmijn, Cointreau en 4 kruiden Bresse duck, butternut, physalis, chestnuts, orange, jasmine, Cointreau and 4 épices	72

## DOLCI & FORMAGGI

Tiramisu, interpretatie met oranjebloesem en Bourbon Whisky Tiramisu, interpretation with orange blossom and Bourbon Whiskey	18
Citroenbloesem, romige dragon, vanille, citroensorbet Lemon blossom, creamy tarragon, vanilla, lemon sorbet	18
Perzik, kumquat, witte chocolade, zwarte sesam, walnoten, shiso en munt Peach, kumquat, white chocolate, black sesame, walnuts, shiso and mint	18
Kaas selectie Cheese selection	18
Wijnarrangement (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€

Gamberro rosso, tomaat, rode vruchten, gember, mozzarella, gerookte thee, coriander

Gamberro rosso, tomato, red fruits, ginger, mozzarella, smoked tea, coriander

Tagliolini met zwarte truffel

Tagliolini with black truffle

Zeebrasem, mosselen, komkommer, selderij, jalapeño, bergamot, basilicum, Nduja  
Royal sea bream, mussels, cucumber, celery, jalapeño, bergamot, basil and Nduja

Wagyu, Grappa, curry van wortels, peperone crusco, yoghurt van zwarte look  
Wagyu beef, Grappa, carrot curry, peperone crusco, black garlic yogurt

Citroenbloesem, romige dragon, vanille, citroensorbet

Lemon blossom, creamy tarragon, vanilla, lemon sorbet

# MENU SENSORIALE

180€ - WINE PAIRING 85€

Gamberro rosso, rode vruchten, gember, mozzarella, gerookte thee, coriander

Gamberro rosso, red fruits, ginger, mozzarella, smoked tea, coriander

Foie gras, eekhoortjesbrood, vijg, Tasmaanse bes, Lemon Myrtle, gember en peterselie

Foie gras, porcini mushrooms, figs, Tasmanian berry, Lemon Myrtle, ginger and parsley

Tagliolini met zwarte truffel

Tagliolini with black truffle

Rode mul, consommé van rotsvis, Chartreuse, munt, courgette, pancetta, pistache

Red mullet, rock fish broth, Chartreuse, mint, zucchini, pancetta, pistachio

Bresse eend, butternut, physalis, kastanjes, sinaasappel, jasmijn, Cointreau en 4 kruiden

Bresse duck, butternut, physalis, chestnuts, orange, jasmine, Cointreau and 4 spices

\* Tiramisu, interpretatie met oranjebloesem en Bourbon Whisky

\* Tiramisu, interpretation with orange blossom and Bourbon Whiskey

\* Our selection of transalpine cheeses

Instead of the dessert: supplement 6€

In addition to the dessert: supplement 18€

## BUSINESS LUNCH MENU (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