

MENU DEGUSTAZIONE

160€ - WINE PAIRING 75€

Gambero rosso, foie gras, truffel, artisjok van Jeruzalem, hazelnoten, Amalfi-citroen
Gambero rosso, foie gras, truffle, Jerusalem artichoke, Piedmont hazelnuts, Amalfi lemon

Tagliolini met zwarte truffel
Tagliolini with black truffle

Zeebaars, mosselen, komkommer, selderij, jalapeño, bergamot, basilicum, Nduja
Sea bass, mussels, cucumber, celery, jalapeño, bergamot, basil and Nduja

Milanese osso buco, Taggiasche olijf, roze peper, jeneverbes, yuzu, kervel, kaviaar
Milanese osso buco, Taggiasche olives, pink pepper, juniper, yuzu, chervil, caviar

* Citroenbloesem, romige dragon, vanille, citroensorbet

* Lemon blossom, creamy tarragon, vanilla, lemon sorbet

MENU SENSORIALE

180€ - WINE PAIRING 85€

Gambero rosso, foie gras, truffel, artisjok van Jeruzalem, hazelnoten, Amalfi-citroen
Gambero rosso, red fruits, ginger, mozzarella, smoked tea, coriander

Sint-Jakobsschelpen, Colombo, witte truffel, kweeper, mango, banaan, kokosnoot, koriander
Scallops, Colombo, white truffle, quince, mango, banana, coconut, coriander

Tagliolini met zwarte truffel
Tagliolini with black truffle

Tong, Pancetta, kool, appel, vanille, kaffirlimoen, citroenmelisse, salie, limoen
Sole, Pancetta, cabbage, apple, vanilla, kaffir lime, lemon balm, sage, lime

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

All our menus are served for the entire table

* Our selection of transalpine cheeses

Instead of the dessert: supplement 6€

In addition to the dessert: supplement 18€

Vegetarian menu on request

Head Chef : Louis Verstrepen

ANTIPASTI

Vitello tonnato herzien met bergamot 42

Vitello tonnato revisited with bergamot

Zachtgekookt ei, duxelle van champignons, coulis van parmezaan en zwarte truffel 49

Soft-boiled egg, mushroom duxelles, parmesan and black truffle coulis

Gambero rosso, foie gras, truffel, artisjok van Jeruzalem, hazelnoten, Amalfi-citroen 69

Gambero rosso, foie gras, truffle, Jerusalem artichoke, Piedmont hazelnuts, Amalfi lemon

Sint-Jakobsschelpen, Colombo, witte truffel, kweeper, mango, banaan, kokosnoot, koriander 67

Scallops, Colombo, white truffle, quince, mango, banana, coconut, coriander

PRIMI PIATTI

Linguine met Imperial kaviaar, Franciacorta saus met Amalfi citroen en dille 68

Linguine with Imperial caviar, Franciacorta sauce with Amalfi lemon and dill

Tagliolini met zwarte truffel 44 / 54

Tagliolini with black truffle

Gevulde gnocchi, langoustine, Verjus, Ricotta, dragon, grapefruit, kaneel, venkel 66

Stuffed gnocchi, langoustine, Verjus, Ricotta, tarragon, grapefruit, cinnamon, fennel

SECONDI PIATTI

Tong, Pancetta, kool, appel, vanille, kaffirlimoen, citroenmelisse, salie, limoen 75

Sole, Pancetta, cabbage, apple, vanilla, kaffir lime, lemon balm, sage, lime

Zeebaars, mosselen, komkommer, selderij, jalapeño, bergamot, basilicum, Nduja 72

Sea bass, mussels, cucumber, celery, jalapeño, bergamot, basil and Nduja

Milanese osso buco, Taggiasche olijf, roze peper, jeneverbess, yuzu, kervel, kaviaar 74

Milanese osso buco, Taggiasche olives, pink pepper, juniper, yuzu, chervil, caviar

Bresse eend, butternut, physalis, kastanjes, sinaasappel, jasmijn, Cointreau en 4 kruiden 72

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

Our dishes can contain the following allergens:

Gluten, lactose, nuts and soy. In case of allergy, please notify us.

DOLCI & FORMAGGI

Tiramisu, interpretatie met oranjebloesem en Bourbon Whisky 18
Tiramisu, interpretation with orange blossom and Bourbon Whiskey

Citroenbloesem, romige dragon, vanille, citroensorbet 18
Lemon blossom, creamy tarragon, vanilla, lemon sorbet

Kiwi, appel, witte chocolade, munt, basilicum, zwarte sesam, olijfolie, noten 18
Kiwi, apple, white chocolate, mint, basil, black sesame, olive oil, nuts

Kaas selectie 24
Cheese selection
Marsala-koppeling 25
"Marsala" pairing

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

* Our selection of transalpine cheeses
Instead of the dessert: supplement 6€
In addition to the dessert: supplement 18€

Vegetarian menu on request