

MENU DEGUSTAZIONE

160€ - WINE PAIRING 75€

Zeeëgel, zeebarbeel, jasmijn, mandarijn, venkel, Amaretto, dragonyoghurt, kaviaar
Sea urchin, red mullet, jasmine, tangerine, fennel, Amaretto, tarragon yogurt, caviar

Tagliolini met zwarte truffel
Tagliolini with black truffle

Inktvis, Borlotti, Pezzente, Peperone Crusco, nootmuskaat, marjolein, cacioricotta
Cuttlefish, Borlotti, Pezzente, Peperone Crusco, nutmeg, marjoram, cacioricotta

Parelhoen, Koji, zwarte knoflook, maïs, lavas, zwarte truffel, champignons
Guinea fowl, Koji, black garlic, corn, lovage, black truffle, mushrooms

* Vacherin, appel, ricotta, basilicum, shiso, meringue
* Vacherin, apple, ricotta, basil, shiso, meringue

MENU SENSORIALE

180€ - WINE PAIRING 85€

Zeeëgel, zeebarbeel, jasmijn, mandarijn, venkel, Amaretto, dragonyoghurt, kaviaar
Sea urchin, red mullet, jasmine, tangerine, fennel, Amaretto, tarragon yogurt, caviar

Sint-Jakobsschelpen, Colombo, zwarte truffel, kweepeer, mango, banaan, kokosnoot, koriander
Scallops, Colombo, black truffle, quince, mango, banana, coconut, coriander

Tagliolini met zwarte truffel
Tagliolini with black truffle

John Dory, wortelen, karnemelk, lavendel, kardemom, Dulse zeewier, zeekruiden
John Dory, carrots, buttermilk, lavender, cardamom, Ddulse seaweed, sea herbs

Zwezerik, Gorgonzola, saffraan, laurier, Grappa, rozijn, witlof, Tropea-ui, paardenbloem
Sweetbreads, Gorgonzola, saffron, bay leaf, Grappa, raisin, chicory, Tropea onion, dandelion

* 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 Italian 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 40

Vitello tonnato revisited with bergamot

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

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

Zeeëgel, zeebarbeel, jasmijn, mandarijn, venkel, Amaretto, dragonyoghurt, kaviaar 66

Sea urchin, red mullet, jasmine, tangerine, fennel, Amaretto, tarragon yogurt, caviar

Sint-Jakobsschelpen, Colombo, truffel, kweeper, mango, banaan, kokosnoot, koriander 59

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

PRIMI PIATTI

Linguine, Gambero rosso, Stracciatella, basilicum, Amalfi citroen 68

Linguine, Gambero rosso, Stracciatella, basil, Amalfi lemon

Tagliolini met zwarte truffel 44 / 54

Tagliolini with black truffle

Gnocchi, langoustine, Verjus, Ricotta, dragon, grapefruit, kaneel, venkel 66

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

SECONDI PIATTI

John Dory, wortelen, karnemelk, lavendel, kardemom, dulse zeewier, zeekruiden 69

John Dory, carrots, buttermilk, lavender, cardamom, dulce seaweed, sea herbs

Inktvis, Borlotti, Pezzente, Peperone Crusco, nootmuskaat, marjolein, cacioricotta 58

Cuttlefish, Borlotti, Pezzente, Peperone Crusco, nutmeg, marjoram, cacioricotta

Parelhoen, Koji, zwarte knoflook, maïs, lavas, zwarte truffel, champignons 70

Guinea fowl, Koji, black garlic, corn, lovage, black truffle, mushrooms

Zwezerik, Gorgonzola, saffraan, laurier, Grappa, rozijn, witlof, Tropea-ui, paardenbloem 66

Sweetbreads, Gorgonzola, saffron, bay leaf, Grappa, raisin, chicory, Tropea onion, dandelion

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

Vacherin, appel, ricotta, basilicum, shiso, meringue 18
Vacherin, apple, ricotta, basil, shiso, meringue

Bronte pistache, banaan, Caramélia, bloedsinaasappel, spar, kardemom 18
Bronte pistachio, banana, Caramélia, blood orange, fir, cardamom

Onze selectie Italiaanse kazen 24

Our selection of Italian cheeses

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 Italian cheeses
Instead of the dessert: supplement 6€
In addition to the dessert: supplement 18€

Vegetarian menu on request