

MENU DEGUSTAZIONE

160€ - WINE PAIRING 75€

Grijze garnalen, erwten, kamille, Bronte pistache, Granny Smith appel, kaviaar
Gray shrimps, peas, chamomile, Bronte pistachio, Granny Smith apple, caviar

Tagliolini met zwarte truffel
Tagliolini with black truffle

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

Wagyu, Chimichurri, paprika, friggiteli, hazelnoten, kappertjes, ansjovis, Quartirolo, "JR" puree
Wagyu, Chimichurri, red pepper, friggiteli, hazelnuts, capers, anchovies, Quartirolo, "JR" puree

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

MENU SENSORIALE

180€ - WINE PAIRING 85€

Grijze garnalen, erwten, kamille, Bronte pistache, Granny Smith appel, kaviaar
Gray shrimps, peas, chamomile, Bronte pistachio, Granny Smith apple, caviar

Artisjokken, schaaldieren, Spianata, koffie, cacao, Vadouvan, Amaretto, lavas, Amalfi citroen
Artichokes, shellfish, Spianata, coffee, cocoa, Vadouvan, Amaretto, lovage, Amalfi lemon

Tagliolini met zwarte truffel
Tagliolini with black truffle

Blauwe kreeft, bearnaise, framboos, zwarte sesam, courgette, basilicum, Stracchino, limoen
Blue lobster, béarnaise, raspberry, black sesame, zucchini, basil, Stracchino, lime

Konijn, asperges, morieljes, Marsala, tomaat, lievevrouwebedstro, zoete klaver, olijf, ijzerkruid, mosterd
Rabbit, asparagus, morels, Marsala, tomato, woodruff, sweet clover, olive, verbena, mustard

* 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

Zachtgekookt ei, duxelle van champignons, coulis van parmezaan en zwarte truffel 49
Soft-boiled egg, mushroom duxelles, parmesan and black truffle coulis

Grijze garnalen, erwten, kamille, Bronte pistache, Granny Smith appel, kaviaar 68
Gray shrimps, peas, chamomile, Bronte pistachio, Granny Smith apple, caviar

Artisjokken, schaaldieren, Spianata, koffie, cacao, Vadouvan, Amaretto, lavas, Amalfi citroen 49
Artichokes, shellfish, Spianata, coffee, cocoa, Vadouvan, Amaretto, lovage, Amalfi lemon

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

SECONDI PIATTI

Blauwe kreeft, bearnaise, framboos, sesam, courgette, basilicum, Stracchino, limoen 69 / 135
Blue lobster, béarnaise, raspberry, black sesame, zucchini, basil, Stracchino, lime

Zonnevis, wortelen, karnemelk, lavendel, kardemom, dulse zeewier, zeekruiden 69
John Dory, carrots, buttermilk, lavender, cardamom, dulse seaweed, sea herbs

Konijn, asperges, morieljes, tomaat, lievevrouwebedstro, zoete klaver, olijf, ijzerkruid, mosterd 69
Rabbit, asparagus, morels, Marsala, tomato, woodruff, sweet clover, olive, verbena, mustard

Wagyu, Chimichurri, paprika, friggiteli, hazelnoten, kappertjes, ansjovis, Quartirolo, "JR" puree 74
Wagyu, Chimichurri, red pepper, friggiteli, hazelnuts, capers, anchovies, Quartirolo, "JR" puree

*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