

MENU DEGUSTAZIONE

Kaviaar, zalm, bloemkool, eigeel, koffie, komijn, korianderzaad, maracuja
Caviar, salmon, cauliflower, egg yolk, coffee, cumin, coriander seed, passion fruit

Tagliolini met zwarte truffel

Tagliolini with black truffle

Tarbot, garnalen, oester, cime di rapa, kamille, nootmuskaat, Marsala, combava
Turbot, shrimp, oyster, cime di rapa, chamomile, nutmeg, Marsala, kaffir lime, combava

Lamsvlees, Gin, spar, sucrine sla, ansjovis, pijnboompitten, Cacioricotta, bergamot

Lamb, Gin, fir, lettuce, anchovies, pine nuts, Cacioricotta, bergamot

* Mango, kokosnoot, rijst, jasmijn, munt, limoen, gember, Espelette-peper

* Mango, coconut, rice, jasmine, mint, lime, ginger, Espelette pepper

5-COURSE MENU 170€

WINE PAIRING 80€

All our menus are served for the entire table

Our dishes can contain the following allergens:

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

Head Chef: Verstrepen Louis

MENU SENSORIALE

Kaviaar, zalm, bloemkool, eigeel, koffie, komijn, korianderzaad, maracuja
Caviar, salmon, cauliflower, egg yolk, coffee, cumin, coriander seed, passion fruit

Zeeoor, dashi, paddestoel, truffel, sojascheuten, Pecorino, verstandig, zeekraal
Ear Shell, dashi, mushroom, truffle, soybean sprout, Pecorino, sage, samphire

Tagliolini met zwarte truffel

Tagliolini with black truffle

Gambero rosso, schorseneren, crosnes, aardpeer, Kombu, plankton, Geranium, shiso, pimpernel

Gambero rosso, salsify, crosnes, Jerusalem artichoke, Kombu, plankton, Geranium, shiso, burnet

Haas, pastinaak, Montenegro, Gochujang, dragon, Panettone, pistachenoten, Colonnata, Opalys

Hare, parsnip, Montenegro, Gochujang, tarragon, Panettone, pistachios, Colonnata, Opalys

* Chocolade Andoa 70%, Peperone crusco, miso, Sarasin, olijfolie

* Andoa 70% Chocolate, Peperone crusco, miso, Sarasin, olive oil

6-COURSE MENU 190€

WINE PAIRING 95€

* Our selection of Italian. cheeses

Instead of the dessert: supplement 10

In addition to the dessert: supplement 18

Vegetarian menu on request

Head Chef: Verstrepen Louis

ANTIPASTI

Kaviaar, zalm, bloemkool, eigeel, koffie, komijn, korianderzaad, maracuja 71
Caviar, salmon, cauliflower, egg yolk, coffee, cumin, coriander seed, passion fruit

Zeeoor, dashi, paddestoel, truffel, sojascheuten, Pecorino, verstandig, zeekraal 54
Ear Shell, dashi, mushroom, truffle, soybean sprout, Pecorino, sage, samphire

PRIMI PIATTI

Tagliolini met zwarte truffel 48 / 58
Tagliolini with black truffle

SECONDI PIATTI

Gambero rosso, schorseneren, crosnes, aardpeer, Kombu, plankton, Geranium, shiso, pimperl 68
Gambero rosso, salsify, crosnes, Jerusalem artichoke, Kombu, plankton, Geranium, shiso, burnet

Tarbot, garnalen, oester, cime di rapa, kamille, nootmuskaat, Marsala, kaffirlimoen 78
Turbot, shrimp, oyster, cime di rapa, chamomile, nutmeg, Marsala, kaffir lime, sea herbs

Lamsvlees, Gin, spar, sucrine sla, ansjovis, pijnboompitten, Cacioricotta, bergamot 74
Lamb, Gin, fir, lettuce, anchovies, pine nuts, Cacioricotta, bergamot

Haas, pastinaak, Montenegro, Gochujang, dragon, Panettone, pistachenoten, Colonnata, Opalys 71
Hare, parsnip, Montenegro, Gochujang, tarragon, Panettone, pistachios, Colonnata, Opalys

DOLCI & FORMAGGI

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

Mango, kokosnoot, rijst, jasmijn, munt, limoen, gember, Espelette-peper 18
Mango, coconut, rice, jasmine, mint, lime, ginger, Espelette pepper

Chocolade Andoa 70%, Peperone crusco, miso, Sarasin, olijfolie 18
Andoa 70% Chocolate, Peperone crusco, miso, Sarasin, olive oil

Onze selectie Italiaanse kazen 24

Our selection of Italian cheeses

Marsala-koppeling 25

"Marsala" pairing

LUNCH MENU

(From Tuesday to Friday)

Zalm, Vietnamese koriander, bloemkool, melba

Salmon, Vietnamese coriander, cauliflower, melba

* Tagliolini met zwarte truffel

Tagliolini with black truffle

Zeebarbeel, mosselen, fregola, wortelen, Taggiasche olijven, verbena

Red mullet, mussels, fregola, carrots, Taggiasche olives, verbena

* Vijgen, rode wijn, balsamicoazijn, vanille, arlette

Figs, red wine, balsamic vinegar, vanilla, arlette

3 COURSE MENU - 65€ - Wine pairing 45€

* 4 COURSE MENU - 95€ - Wine pairing 60€

All our menus are served for the entire table

* Our selection of Italian. cheeses

Instead of the dessert: supplement 10

In addition to the dessert: supplement 18

Vegetarian menu on request