

LUNCH MENU

(From Tuesday to Friday)

Lobster, avocado, tomato, smoked tea

Tagliolini with black truffle

John Dory, Colombo, black truffle, quince, mango, banana, coconut, coriander

* Banana, vanilla whipped cream, jasmine caramel, toasted vanilla ice cream

3 COURSE MENU - 65€ - Wine pairing 45€

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

* Our selection of Italian cheeses

Instead of the dessert: supplement 10€

In addition to the dessert: supplement 18€

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