

# MENÙ DEGUSTAZIONE

Green beans, razor clams, caviar, Stracciatella, Taggiasche olives, kiwi, Chartreuse, mugwort

Tagliolini with black truffle

Skate wing, celery, malt, barley, green pepper, basil

Duck, watermelon, Campari, coriander, nasturtium, grapefruit, black garlic, ginger

\* Beetroot, lychee, raspberry, ube, black tea, hibiscus

5-Course-menu 160€

WINE PAIRING 70€

\* 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