

## SIDE DISHES

Only available with a dish

<b>Fennel salad</b>	€ 5
<b>Feta field salad</b>	€ 5
<b>Sucrene salad with parmesan</b>	€ 5
<b>Brussels sprouts with bacon</b>	€ 5
<b>Warm seasonal vegetables</b>	€ 5
<b>Chicory with apple and walnut</b>	€ 5
<b>Potato mousseline</b>	€ 5
<b>Fresh fries with basil mayonnaise</b>	€ 5
<b>Potato croquettes</b>	€ 5
<b>Supplement fresh truffle</b>	€10

## OYSTERS

<b>Irish Mor 6 st</b>	€ 26
<b>Gillardeau 6 st</b>	€ 30

## APPETIZERS

<b>Beef carpaccio</b>	€ 24
Artichoke   truffle vinaigrette supplement fresh truffle € 10	
<b>Mackerel</b>	€ 23
Ras el hanout   yellow beet   spicy yogurt	
<b>Steak tartare</b>	€ 23
Yolk   truffle vinaigrette   herb salad	
<b>Crispy lobster tail</b>	€ 28
Fregola   tomato	
<b>Shrimp croquettes</b>	€ 22
Lemon mayonnaise	
<b>Croquettes of Duroc pig</b>	€ 22
Mustard mayonnaise	
<b>Kingfish</b>	€ 22
Horseradish   rettich   chives	
<b>Pomodori salad</b> <small>vegetarian</small>	€ 21
Balsamic   basil	
<b>Tom kha soup</b> <small>vegetarian</small>	€ 18
♦ With prawn and pak choi	€ 23

## MAIN COURSES

<b>Risotto</b> <small>vegetarian</small>	€ 24
Marinated feta cheese	
<b>Steak tartare</b>	€ 29
Egg yolk   truffle vinaigrette	
<b>Filet pur</b>	€ 44
Stroganoff	
<b>Entrecôte</b>	€ 41
Choron sauce	
<b>Pigeon</b>	€ 41
Morille gravy	
<b>Grilled turbot</b>	€ 44
Beurre noisette	
<b>Fried sole</b>	€ 59
Beurre noisette	
<b>Skrei cod</b>	€ 34
Beurre blanc	
<b>Veal entrecôte</b>	€ 34
Morille gravy	
<b>Monkfish</b>	€ 41
Beurre noisette	
<b>Braised eel</b>	€ 34
Beurre blanc	
<b>Pasta</b>	€ 34
Lobster   tomato	

## DESSERTS

<b>Cheeses</b>	€19
Brioche bread	
<b>Sabayon of Kriek</b>	€ 12
Amarena cherry   yogurt	
<b>Tartelette</b>	€ 12
Tangerine   sea buckthorn	
<b>Dame Blanche</b>	€ 12
With vanilla ice cream and nuts	
<b>Chocolate bean</b>	€ 12
Caramel   chocolate sauce	
<b>Pavlova</b>	€12
Passion fruit   mango	

For groups of more than 6 people we only serve the chefmenu