

CHEF'S MENU

Appetizer

Smoked salmon on a green herb aspic
with capers, lime-infused hangop, samphire, tomato and a garden herb salad

Marinated veal loin with grilled tuna,
quail egg, crispy onions, potato foam and marinated broad beans

Mosaic of duck breast and confit leg
with three preparations of beetroot and twelve-year-aged aceto

Intermediate dish

(V) Creamy truffle spaghetti
with poached free-range egg, arugula and Parmesan cheese foam

Brioche bun with BBQ pulled beef
served with grilled vegetables and barbecue sauce

Main Course

Stewed eel in green herb sauce
with pom and beetroot

Grilled beef entrecôte
with ratatouille elements, pommes frites and truffle mayonnaise

Slow-cooked suckling pig medallion with sparerib fingers
with celeriac, green apple, potato rösti and oyster mushroom

Dessert

Red fruit: strawberry sorbet, raspberry bombe and blackberry madeleine
with yoghurt foam and forest fruit coulis

Dark chocolate and hazelnut tartlet with poached pear
served with salted caramel and butterscotch ice cream

Platter of farmhouse cheeses

Price structure of the different courses:

3 courses, appetizer|main|dessert € 46,50

4 courses, appetizer|inter|main|dessert € 52,50

5 courses, appetizer|inter|main|dessert|cheese € 59,50

6 courses, in consultation with the kitchen € 65,-

Individual prices of the (side) dishes:

Appetizer € 18,50

Intermediate dish € 18,50

Main Course € 32,50

Dessert € 12,50

Home made fries € 5,50

Oysters classic half a dozen € 19,50

Finish your dinner with:

Coffee Complete with 5 friandises € 7,50

If you have an allergie please inform us.