

CHEF'S MENU

Appetizer

Tuna tartare

with lime and wasabi gel, wakame, nori crisp, yellow curry ice cream and shiitake

Loin of suckling pig with pumpkin preparations,
a pulled pork croquette, with 'Eerstelings' potato salad,
smoked pearl onions and crispy Serrano ham

'Gravad' veal loin on green herb gel,
poached quail egg, cauliflower and piccalilli

Intermediate dish

(V) Creamy truffle spaghetti

with poached free-range egg, arugula and Parmesan cheese foam

(V) Crispy Brie de Meaux

with beetroot textures and truffle

Main Course

Crispy roasted duck breast

with Jerusalem artichoke cream, red chicory, potato rösti, cherries
and crispy duck liver

Pan-fried sea bream with calamari

with nero pasta, tomato compote, courgette, pesto oil and Parmesan foam

Surf & Turf of beef tenderloin medallion & Argentine prawns
with confit potato, asparagus, oyster mushrooms and bisque foam

Dessert

Red fruit and mascarpone tiramisu

with candied violets, white chocolate ice cream, strawberries
and raspberry coulis

Solero 2.0

Vanilla parfait with spiced mango, orange and verbena

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.