

CHEF'S MENU

Appetizer

Veal and tuna roulade
with poached quail egg, sun-dried tomato, apple capers,
pearl onion and crispy focaccia

(V) Mozzarella and roasted pepper terrine
with avocado cream, olive tapenade and tortilla chips

Kingfish ceviche with crispy prawn torpedo
with orange and yuzu, beetroot and samphire

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

Roasted pike-perch
with Champagne sauerkraut, watercress coulis, confit potato,
balsamic onion and eel bitterballs

Veal entrecôte and slow-cooked, crispy veal cheek
with ratatouille elements, roasted Roseval potato and BBQ gravy

Coquelet au vin
with baby carrots and green asparagus, pearl onions, Serrano ham,
roasted garlic and red wine jus

Dessert

Coffee elements with ice cream
with granita, mousse, foam and gel

Gold nugget of dark chocolate
with marinated cherries and Amarena cherry yoghurt 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 € 55,-

5 courses, appetizer|inter|main|dessert|cheese € 62,50

6 courses, in consultation with the kitchen € 69,90

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.