

## 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 € 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.**