

MENU DEGUSTAZIONE

160€ - WINE PAIRING 75€

Krab, granaatappels, hibiscus, gerookte thee, Vietnamese koriander, appel, selderij, kaviaar
Crab, pomegranate, hibiscus, smoked tea, Vietnamese coriander, apple, celery, caviar

Tagliolini met zwarte truffel
Tagliolini with black truffle

Couscous, zeebarbeel, inktvis, mosselen, gambero rosso, artemisia, munt, harissa, Amalfi citroen
Couscous, red mullet, cuttlefish, mussels, gambero rosso, artemisia, mint, harissa, Amalfi lemon

Wagyu, Chimichurri, paprika, friggitelli, hazelnoten, kappertjes, ansjovis, Quartirolo, "JR" puree
Wagyu, Chimichurri, red pepper, friggitelli, hazelnuts, capers, anchovies, Quartirolo, "JR" puree

* Aardbeien, Genmaicha, Goudsbloem, Franciacorta

* Strawberries, Genmaicha, Marigold, Franciacorta

MENU SENSORIALE

180€ - WINE PAIRING 85€

Krab, granaatappels, hibiscus, gerookte thee, Vietnamese koriander, appel, selderij, kaviaar
Crab, pomegranate, hibiscus, smoked tea, Vietnamese coriander, apple, celery, caviar

Artisjokken, schaaldieren, Spianata, koffie, cacao, Vadouvan, Amaretto, lavas, Amalfi citroen
Artichokes, shellfish, Spianata, coffee, cocoa, Vadouvan, Amaretto, lovage, Amalfi lemon

Tagliolini met zwarte truffel
Tagliolini with black truffle

Blauwe kreeft, bearnaise, framboos, zwarte sesam, courgette, basilicum, Stracchino, limoen
Blue lobster, béarnaise, raspberry, black sesame, zucchini, basil, Stracchino, lime

Varkensvlees, witbier, roos, jasmijn, abrikozen, snijbiet, uien, pancetta, cantharellen
Pork, white beer, rose, jasmine, apricots, chard, onions, pancetta, chanterelles

* Chocolade Andoa 70%, Peperone crusco, miso, Sarasin, olijfolie

* Chocolate Andoa 70%, Peperone crusco, miso, Sarasin, olive oil

All our menus are served for the entire table

* Our selection of Italian cheeses

Instead of the dessert: supplement 6€

In addition to the dessert: supplement 18€

Vegetarian menu on request

Head Chef: Louis Verstrepen

ANTIPASTI

Krab, granaatappels, hibiscus, gerookte thee, Vietnamese koriander, appel, selderij, kaviaar 71
Crab, pomegranate, hibiscus, smoked tea, Vietnamese coriander, apple, celery, caviar

Zachtgekookt ei, duxelle van champignons, coulis van parmezaan en zwarte truffel 49
Soft-boiled egg, mushroom duxelles, parmesan and black truffle coulis

Artisjokken, schaaldieren, Spianata, koffie, cacao, Vadouvan, Amaretto, lavas, Amalfi citroen 49
Artichokes, shellfish, Spianata, coffee, cocoa, Vadouvan, Amaretto, lovage, Amalfi lemon

PRIMI PIATTI

Calamarata, Gambero rosso, Stracciatella, Pezzente, Peperone Crusco, basilicum, Amalfi citroen 68
Calamarata, Gambero rosso, Stracciatella, Pezzente, Peperone Crusco, basil, Amalfi lemon

Tagliolini met zwarte truffel 44 / 54
Tagliolini with black truffle

SECONDI PIATTI

Blauwe kreeft, bearnaise, framboos, sesam, courgette, basilicum, Stracchino, limoen 69 / 135
Blue lobster, béarnaise, raspberry, black sesame, zucchini, basil, Stracchino, lime

Couscous, zeebarbeel, inktvis, mosselen, gambero rosso, artemisia, munt, harissa, citroen 69
Couscous, red mullet, cuttlefish, mussels, gambero rosso, artemisia, mint, harissa, Amalfi lemon

Varkensvlees, witbier, roos, jasmijn, abrikozen, snijbiet, uien, pancetta, cantharellen 71
Pork, white beer, rose, jasmine, apricots, chard, onions, pancetta, chanterelles

Wagyu, Chimichurri, paprika, friggiteelli, hazelnoten, kappertjes, ansjovis, Quartirolo, "JR" puree 74
Wagyu, Chimichurri, red pepper, friggiteelli, hazelnuts, capers, anchovies, Quartirolo, "JR" puree

*Our dishes can contain the following allergens:
Gluten, lactose, nuts, and soy. In case of allergy, please notify us.*

DOLCI & FORMAGGI

Tiramisu, interpretatie met oranjebloesem en Bourbon Whisky 18
Tiramisu, interpretation with orange blossom and Bourbon Whiskey

Aardbeien, Genmaicha, Goudsbloem, Franciacorta 18
Strawberries, Genmaicha, Marigold, Franciacorta

Chocolade Andoa 70%, Peperone crusco, miso, Sarasin, olijfolie 18
Chocolate Andoa 70%, Peperone crusco, miso, Sarasin, olive oil

Onze selectie Italiaanse kazen 24

Our selection of Italian cheeses

Marsala-koppeling 25

"Marsala" pairing

BUSINESS LUNCH MENU (from Tuesday to Friday)

3-COURSE MENU (according to the chef's inspiration) - **65€** - **Wine pairing 39€**

4-COURSE MENU (+ Tagliolini with black truffle) - **95€** - **Wine pairing 51€**

All our menus are served for the entire table

Our selection of Italian cheeses

Instead of the dessert: supplement 6€

In addition to the dessert: supplement 18€

Vegetarian menu on request