

MENU DEGUSTAZIONE

170€ - WINE PAIRING 80€

Zalm, kaviaar, bloemkool, eigeel, komijn, korianderzaad, maracuja
Salmon, caviar, cauliflower, egg yolk, cumin, coriander seed, passion fruit

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

Kwartel "Ortolan", vijg, bieten, berberissen, Peket, jeneverbess
Quail "Ortolan", fig, beetroot, barberry, Peket, juniper

* Aardbeien, Genmaicha, Goudsbloem, Franciacorta
* Strawberries, Genmaicha, Marigold, Franciacorta

MENU SENSORIALE

190€ - WINE PAIRING 95€

Zalm, kaviaar, bloemkool, eigeel, komijn, korianderzaad, maracuja
Salmon, caviar, cauliflower, egg yolk, cumin, coriander seed, passion fruit

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

Lamsvlees, Gin, spar, sla, sucrine, ansjovis, pijnboompitten, Cacioricotta, bergamot
Lamb, Gin, fir, lettuce, anchovies, pine nuts, Cacioricotta, bergamot

* 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 10€
In addition to the dessert: supplement 18€

Vegetarian menu on request

Head Chef: Louis Verstrepen

ANTIPASTI

Zalm, kaviaar, bloemkool, eigeel, komijn, korianderzaad, maracuja 71
Salmon, caviar, cauliflower, egg yolk, cumin, coriander seed, passion fruit

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

PRIMI PIATTI

Tagliolini met zwarte truffel 48 / 58
Tagliolini with black truffle

SECONDI PIATTI

Blauwe kreeft, bearnaise, framboos, sesam, courgette, basilicum, Stracchino, limoen 78 / 140
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

Kwartel "Ortolan", vijg, bieten, berberissen, Peket, jeneverbess 71
Quail "Ortolan", fig, beetroot, barberry, Peket, juniper

Lamsvlees, Gin, spar, sla, sucrine, ansjovis, pijnboompitten, Cacioricotta, bergamot 74
Lamb, Gin, fir, lettuce, anchovies, pine nuts, Cacioricotta, bergamot

*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 45€**

4-COURSE MENU (+ Tagliolini with black truffle) - **95€** - **Wine pairing 60€**

All our menus are served for the entire table

Our selection of Italian cheeses

Instead of the dessert: supplement 10€

In addition to the dessert: supplement 18€

Vegetarian menu on request