

MENU DEGUSTAZIONE

170€ - WINE PAIRING 80€

Kaviaar, zalm, bloemkool, eigeel, koffie, komijn, korianderzaad, maracuja
Caviar, salmon, cauliflower, egg yolk, coffee, cumin, coriander seed, passion fruit

Tagliolini met zwarte truffel
Tagliolini with black truffle

Tarbot, garnalen, oester, cime di rapa, kamille, nootmuskaat, Marsala, combava
Turbot, shrimp, oyster, cime di rapa, chamomile, nutmeg, Marsala, kaffir lime, combava

Kwartel "Ortolan", vijg, biet, berberissen, Peket, jeneverbes
Quail "Ortolan", fig, beetroot, barberry, Peket, juniper

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

MENU SENSORIALE

190€ - WINE PAIRING 95€

Kaviaar, zalm, bloemkool, eigeel, koffie, komijn, korianderzaad, maracuja
Caviar, salmon, cauliflower, egg yolk, coffee, cumin, coriander seed, passion fruit

Zeeoor, dashi, paddestoel, truffel, sojascheuten, Pecorino, verstandig, zeekraal
Ear Shell, dashi, mushroom, truffle, soybean sprout, Pecorino, sage, samphire

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

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

Kaviaar, zalm, bloemkool, eigeel, koffie, komijn, korianderzaad, maracuja 71
Caviar, salmon, cauliflower, egg yolk, coffee, cumin, coriander seed, passion fruit

Zeeoor, dashi, paddestoel, truffel, sojascheuten, Pecorino, verstandig, zeekraal 54
Ear Shell, dashi, mushroom, truffle, soybean sprout, Pecorino, sage, samphire

PRIMI PIATTI

Tagliolini met zwarte truffel 48 / 58
Tagliolini with black truffle

SECONDI PIATTI

Blauwe kreeft, bearnaise, framboos, sesam, courgette, basilicum, Stracchino, limoen 76 / 140
Blue lobster, béarnaise, raspberry, black sesame, zucchini, basil, Stracchino, lime

Tarbot, garnalen, oester, cime di rapa, kamille, nootmuskaat, Marsala, kaffirlimoen 78/148
Turbot, shrimp, oyster, cime di rapa, chamomile, nutmeg, Marsala, kaffir lime, sea herbs

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

Lamsvlees, Gin, spar, sucrine sla, 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
Andoa 70% Chocolate, 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