

MENU DEGUSTAZIONE

Zeebaars, zee-egel, maïs, rozemarijn, koriander, citroengras, ananas, acai, aji panca, limoen
Sea bass, sea urchin, corn, rosemary, coriander, lemongrass, pineapple, acai, aji panca, lime

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

Kalfslever op Venetiaanse wijze, truffel, koffie, kardemom, marjolein, Fontina, Amalfi-citroen

Venetian calf's liver, truffle, coffee, cardamom, marjoram, Fontina, Amalfi lemon

* Mango, kokosnoot, rijst, jasmijn, munt, limoen, gember, Espelette-peper

* Mango, coconut, rice, jasmine, mint, lime, ginger, Espelette pepper

5-COURSE MENU 170€

WINE PAIRING 80€

All our menus are served for the entire table

Our dishes can contain the following allergens:

Gluten, lactose, nuts and soy. In case of allergy, please notify us.

Head Chef: Verstrepen Louis

MENU SENSORIALE

Zeebaars, zee-egel, maïs, rozemarijn, koriander, citroengras, ananas, acai, aji panca, limoen
Sea bass, sea urchin, corn, rosemary, coriander, lemongrass, pineapple, acai, aji panca, lime

Sint-Jakobsnootjes, wortel, mandarijnen, jasmijn, Penja-peper, Taggiasche olijf, basilicum
Scallops, carrot, tangerine, jasmine, Penja pepper, Taggiasche olive, basil

Tagliolini met zwarte truffel

Tagliolini with black truffle

Gambero rosso, schorseneren, crosnes, aardpeer, Kombu, plankton, Geranium, shiso, pimpernel
Gambero rosso, salsify, crosnes, Jerusalem artichoke, Kombu, plankton, Geranium, shiso, burnet

Duif, gerookte paling, witlof, cassia kaneel, roze peper, appel, cider, miso, noten
Pigeon, smoked eel, chicory, cassia cinnamon, pink pepper, apple, cider, miso, walnut

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

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

6-COURSE MENU 190€

WINE PAIRING 95€

* Our selection of Italian. cheeses

Instead of the dessert: supplement 10

In addition to the dessert: supplement 18

Vegetarian menu on request

Head Chef: Verstrepen Louis

ANTIPASTI

Zeebaars, zee-egel, maïs, rozemarijn, koriander, citroengras, ananas, acai, aji panca, limoen 71
Sea bass, sea urchin, corn, rosemary, coriander, lemongrass, pineapple, acai, aji panca, lime

Sint-Jakobsnootjes, wortel, mandarijnen, jasmijn, Penja-peper, Taggiasche olijf, basilicum 56
Scallops, carrot, tangerine, jasmine, Penja pepper, Taggiasche olive, basil

PRIMI PIATTI

Tagliolini met zwarte truffel 48 / 62
Tagliolini with black truffle

SECONDI PIATTI

Gambero rosso, schorseneren, crosnes, aardpeer, Kombu, plankton, Geranium, shiso, pimpernel 68
Gambero rosso, salsify, crosnes, Jerusalem artichoke, Kombu, plankton, Geranium, shiso, burnet

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

Kalfslever op Venetiaanse wijze, truffel, koffie, kardemom, marjolein, Fontina, Amalfi-citroen 68
Venetian calf's liver, truffle, coffee, cardamom, marjoram, Fontina, Amalfi lemon

Duif, gerookte paling, witlof, cassia kaneel, roze peper, appel, cider, miso, noten 76
Pigeon, smoked eel, chicory, cassia cinnamon, pink pepper, apple, cider, miso, walnut

DOLCI & FORMAGGI

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

Mango, kokosnoot, rijst, jasmijn, munt, limoen, gember, Espelette-peper 18
Mango, coconut, rice, jasmine, mint, lime, ginger, Espelette pepper

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

Onze selectie Italiaanse kazen 24
Our selection of Italian cheeses

Marsala-koppeling 25
"Marsala" pairing