

LUNCH MENU

(From Tuesday to Friday)

Sea bass, corn, rosemary, coriander, pineapple, acai, aji panca, lime *(supp. caviar 20€)*

Tagliolini with black truffle

Pigeon, smoked eel, chicory, cassia cinnamon, pink pepper, apple, cider, miso, walnut

* Andoa 70% Chocolate, Peperone crusco, caramel, buckwheat

3 COURSE MENU - 65€ - Wine pairing 45€

* 4 COURSE MENU - 95€ - Wine pairing 60€

* Our selection of Italian cheeses

Instead of the dessert: supplement 10€

In addition to the dessert: supplement 18€

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