

CHEF'S SUGGESTIONS

STARTERS

Cauliflower tiare €18,00
pomegranate | grey shrimp | basil oil

Open ravioli with pork belly or langoustine €18,00
cocoa jus with lime | blackberry

PASTAS

Ravioli with North Sea crab €28,00
bisque sauce | endive | espelette pepper

MAIN COURSES

Ghent 'waterzooi' €24,00
free-range chicken | double cream | polder potatoes

Braised Belgian endive with tender ham €22,00
Oud Brugge cheese | cocoa crumble

Slow-cooked Rouen duck €28,00
red wine reduction | grilled green asparagus

Roman lettuce salad with scampi €22,00
orange extract | feta | roasted hazelnuts

DESSERT

Speculoos entremet €12,00
gianduja chocolate | fresh calamansi gel

Wine pairing suggestion

Tassi - Rosso di Montalcino - 2018
Sangiovese
Tuscany, Italy



€9,00



€45,00

CHEF'S MENU

Cauliflower tiare

pomegranate | grey shrimp | basil oil

Open ravioli with pork belly*

cocoa jus with lime | blackberry

or

Open ravioli with langoustine*

cocoa jus with lime | blackberry

Slow-cooked Rouen duck

red wine reduction | grilled green asparagus

or

BBQ-roasted butternut squash

broccoli cream | medley of heritage vegetables

Speculoos entremet

gianduja chocolate | fresh calamansi gel

3 courses €52,00

***4 courses €62,00**

Wine pairing suggestion

Tassi - Rosso di Montalcino - Toscane - Sangiovese - 2018

Per glass €9,00

Per bottle €45,00

The chef's menu is served per full table to ensure smooth service.
Prices are in euros, per person, VAT included.