

CHEF'S SUGGESTIONS

STARTERS

Butternut Hummus	€26,00
BBQ-grilled seasonal vegetables slow-cooked langoustine chocolate crisps lime oil	
Scallop & Smoked Duck	€28,00
pan-fried crisp lettuce balsamic jus	

MAIN COURSES

Mussels (1,2 kg)	
natural	€28,00
white wine	€29,00
tomato & fennel	€30,00
Seasonal Vegetable Tompouce	€26,00
pickle cream tomato oil roasted pecans	
Bras Pork Medallion	€30,00
ham Parmesan pickle cream single malt whisky jus	
Venison Fillet	€32,00
butternut & tarragon mash Ghent mustard extract Ruby chocolate	

DESSERT

Caraïbe Dark Chocolate Dome	€12,00
orange compote vanilla fantasy	

Wine pairing suggestion

White: Weingut Velich - 2019	 €9,00	 €45,00
TO - Austria - Chardonnay/Sauvignon Blanc/Welschriesling		
Red: Norman Hardie - 2016	€9,00	€45,00
Cabernet Franc Unfiltered - Canada		

CHEF'S MENU

Butternut Hummus

BBQ-grilled seasonal vegetables | slow-cooked langoustine |
chocolate crisps | lime oil

Scallop & Smoked Duck*

pan-fried crisp lettuce | balsamic jus

Bras Pork Medallion

ham | Parmesan | pickle cream | single malt whisky jus
or

Seasonal Vegetable Tompouce

pickle cream | tomato oil | roasted pecans

Caraïbe Dark Chocolate Dome

orange compote | vanilla fantasy

3 courses €52,00

***4 courses €62,00**

Wine pairing suggestion

White: Weingut Velich - 2019 TO - Austria - Chardonnay/Sauvignon Blanc/Welschriesling

Red: Norman Hardie - 2016 Cabernet Franc Unfiltered - Canada

Per glass €9,00

Per bottle €45,00

The chef's menu is available from 2 September to 17 October. The menu is
served for the entire table, to ensure smooth service.

Prices in euros, VAT included, per person.