

STARTER

North Sea Bisque Shellfish - Celery	17
Dierendonck matured Coppa Vegetables pickles - Focaccia	19
Shrimp Beignets Bok Choi - Espelette pepper	18
Sea Bass carpaccio Avocado cream - Caviar - Grapefruit	20

VEGETARIAN


Cream of Chicory Nuts - Pear	18
Risotto Arborio Black truffle - Turnip tops «Cime di rapa»	22
Gluten-free Penne pasta Seasonal Mushrooms	20

FISH

Spaghetti alla Chitarra North Sea clams - Parsley	24
Scallops Black Truffle - Jerusalem artichokes	28
Lobster Black Rice - Pomegranate	34
Turbot Paella spices - Piquillos - White beans	35

MEAT

“Arnaki” Lamb Oregano - Lemon - Yoghurt	28
Farmyard chicken Chorizo - Olives - Chickpeas	28

	Holstein Tagliata (dry-aged 28 days)	
	280gr - IGP Modena Vinegar - Belgian fries	32
	West Vlaams filet pur	
	240gr - Caramelized carrots - Black pepper	35

PLUS

Authentic Belgian fries	5
Seasonal mushrooms Garlic / Sage	5
Steamed vegetables Ginger / Coriander	5
Mesclun salad Hazelnut	5

All our rates are in €, inclusive of VAT and service.
If you have food allergies or special dietary requirements, please inform our team members.