

## STARTER

<b>Asparagus à la flamande</b> Organic eggs	22
<b>Duck foie gras</b> Rhubarb ~ Radicchio ~ Pink praline	20
<b>Shrimp beignets</b> Bok Choi ~ Espelette pepper	18
<b>Sea Bass carpaccio</b> Avocado cream ~ Caviar ~ Grapefruit	20

## VEGETARIAN

<b>Cream of asparagus</b> Vinegar pearls ~ Cress	18
<b>Risotto Carnaroli</b> Strawberry ~ Champagne	22
With a glass of Pommery Champagne	9
<b>Gluten-free Penne pasta</b> Spring vegetables	20

## FISH

<b>Spaghetti alla Chitarra</b> North Sea clams ~ Parsley	24
<b>Sole</b> White asparagus ~ Caviar lime	30
<b>Lobster</b> Black rice ~ Pomegranate	34
<b>Turbot</b> Green asparagus ~ Green juice	35

## MEAT

<b>Arnaki Lamb</b> Oregano ~ Lemon ~ Yoghurt	28
<b>Iberico Pluma Pork</b> Bellota ham ~ Peas 	28
<b>Holstein tagliata, dry-aged 28 days</b>  280gr ~ IGP Modena vinegar ~ Belgian fries	32
<b>West Vlaams filet pur</b>  240gr ~ Caramelized carrots ~ Black pepper	35

## PLUS

<b>Authentic Belgian fries</b>	5
<b>Seasonal mushrooms</b> Garlic / Sage	5
<b>Steamed vegetables</b> Ginger / Coriander	5
<b>Mesclun salad</b> 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.