

 **STARTER**

Sea Bass carpaccio	Avocado cream ~ Caviar ~ Grapefruit	20
Grilled melon	Culatello ~ Pistachio oil	20
Cardini salad	Tomatoes ~ Lemon ~ Parmesan ~ Croutons	18
Gazpacho	Eggplant ~ Chorizo ~ Gambas	22

 **VEGETARIAN**

Risotto Carnaroli	Pickled seasonal vegetables ~ Red pepper	20
--------------------------	--	----

 **FISH**

Spaghetti alla Chitarra	North Sea clams ~ Parsley	26
Sole	Green asparagus ~ Caviar lime	32
Mussels Cassolette		25
With a Belgian beer (33cl)		

 **MEAT**

Holstein tagliata, dry-aged 28 days	 280gr ~ IGP Modena vinegar ~ Belgian fries	32
Farmyard Chicken	Apricot ~ Almonds	28

 **PLUS**

Authentic Belgian fries		5
Steamed vegetables	Ginger / Coriander	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.