

STARTER

Veal carpaccio Langoustine ~ Olive pearls ~ Tarragon	23
Shrimp beignets Bok Choi ~ Espelette pepper	18
Smoked duck breast Chanterelle ~ Quail egg ~ Crystalline Iceplant	20
Red tuna Clams ~ Coriander ~ Cherry tomatoes	22

VEGETARIAN

Risotto Carnaroli Zucchini pesto ~ Stracciatella ~ Pistachios	22
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FISH

Monkfish Guanciale ~ Dried porcini mushrooms ~ Chard	30
Lobster Pappardelle pasta ~ Sage	26
Sole Chicory ~ Smoked eel	32
Squid Vera chilli pepper ~ Shrimps ~ Fennel	28

MEAT

Farmyard chicken Piri-Piri ~ Corn	28
Sweetbread Speculoos ~ Cress	30
Holstein tagliata, dry-aged 28 days 280gr ~ IGP Modena vinegar ~ Belgian fries	32
Aubrac filet pur 240gr ~ Foie Gras ~ Bourgogne sauce	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.