

## À LA CARTE

### CAVIAR

Ocietra Caviar (Imperial Heritage, 50 grams) | blini | crème fraîche € 120,00

### COLD

Duck | Strawberry | Liver | Chocolate | Brioche € 20,50

Eel | Elderflower | Green herbes | Crème fraîche | Herring roe € 20,50

### WARM

Snail | Beef | Herring roe | Pumpkin | Chives € 20,50

Crab | Pear | Vadouvan | Samphire | Ginger € 20,50

### MAIN

Quail | Beet | Ras el Asparagus | Blackberry | Chanterelle € 34,00

Caviar | Ling | Bisque | Vanilla | Parsnip € 34,00

Wagyu (A5/ bms 10 ) | Potato | Mushroom | Red onion € 65,00

### CHEESE

Selection of the Fromager € 19,50

### DESSERT

Truffle | Macedamia | Femmes de Virunga | Tamarind € 16,00

Apple Tarte Tatin | Vanilla | Mascarpone € 16,00

## LUNCH

3-course lunch menu € 37,50

Variable 3-course menu. Starter, Main, Dessert or Coffee.

We will serve you within an hour if you like.

### DRINK PACKAGES

We can offer you accompanying wines

PER GLASS € 8,75

PER 1/2 GLASS € 6,00

Also possible is a non-alcoholic pairing

PER GLASS € 7,25

Are there any dietary requirements? Please pass this on to us and our chef takes your allergens into account.

## MENU

Tuna | white chocolate | orange | grapefruit | yuzu | basil

Topinambour | egg yolk | haricot | Beurre Noisette | algae  
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Veal | krab | ponzu | asparagus | pistachio | 100% chocolate  
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Hamachi | herring roe | paksoi | spring onion | sesame

Entrecôte | Shortrib | sukade | potato | mushroom | red onion

Rice milk | candied vegetables | Gjetost | yogurt | peppermint

Blackberry | chocolate | crème patissière | hibiscus  
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<b>4-COURSES MENU</b>		€ 59,50
<b>5-COURSES MENU</b>	*	€ 69,50
<b>6-COURSES MENU</b>	**	€ 79,50
<b>7-COURSES ALLURE</b>	***	€ 89,50

### CHEESE

Extra course	€ 19,50
Instead of a sweet dessert	€ 10,50

### UPGRADE YOUR MENU

You choose which dish we serve it with

Caviar Imperial Heritage Trésor	€ 15,00
Seasonal truffle	€ 10,00
Wagyu Kagoshima A5/ bms 10 ( instead of the main course)	€ 40,00