



3 course  
39 €

2 course  
36 €

1 course  
26€

## *Starters*

### **Winter pumpkin & smoked salmon tartlet**

*Wine pairing* : Jura, Côtes du Jura "Les Sarres" 2016, Domaine Rijckaert

7 €

### **Mushroom and ricotta ravioli**

*Wine pairing* : Loire, Saumur Champigny "Clos de la Bienboire" 2017, Château de Villeneuve

7 €

### **Buckwheat and roasted halloumi salad**

*Wine pairing* : Loire, Saint Nicolas de Bourgueil 2015, Gérald Vallée

9 €

### **Butternut cream with coco milk, hazelnut espuma**

*Wine pairing* : Dao, Encruzado & Bical 2016 , Moreira - Olazabal & Borges

9 €

## *Main dishes*

**Glazed young partridge, parsnip puree, girolle persillade**

*Wine pairing* : Piemonte, Nebbiolo d'Alba "Valmaggiore" 2014, Bruno Giacosa 11 €

**Veal filet, salsify in two cooking : chips and glazed in butter**

*Wine pairing* : Côte Chalonnaise, Mercurey "Les Chazeaux" 2016, Domaine Raquillet 9 €

**Salmon tempura in sepia ink, autumn vegetables**

*Wine pairing* : Loire, Montlouis-sur-Loire "Remus" 2016, Jacky Blot 8 €

**Dab filet, Liégeoise : green bean, potatoes, lardons**

*Wine pairing* : Corse, Bianchi 2017, Domaine Antoine-Marie Arena 8 €

**Vegetables millefeuille**

*Wine pairing* : Dao, Dona Santana 2006, Quinta de Lemos 8 €

## *Cheeses*

**Brokkeland – Kaaster Kaase – Grevenbroeker – Aurelie du Limbourg 14 €**

## *Desserts*

**Cheese assortment (+7 €)**

**Pear and speculoos tiramisu**

**Chocolate moelleux**

**Creme brulee with green tea**