



3 services
3 gangen
39 €

2 services
2 gangen
36 €

1 service
1 gang
26 €

Entrees – Voorgerechten

Cannelloni with sundried tomatoes, mascarpone & iberico ham

Wine pairing: Côte de Nuits, Marsannay « Au Champ Salomon » 2016, Domaine Bart 11€ / 12cl

Burrata, beetroot cream and truffle mayonnaise

Wine pairing: Wachau, Grüner Veltliner « Terrassen » Smaragd 2013, Rudi Pichler 10€ / 12cl

Cured salmon “gravad lax”, fennel citrus jelly, crushed avocado

Wine pairing: Valdeorras, Godello “Louro” 2017, Rafael Palacios 7€ / 12cl

Ovendish of egg, green peas and morel mushrooms

Wine pairing: Santorini, Assyrtiko 2016, Hatzidakis Winery 9€ / 12cl

Plats - Hoofdgerechten

Thai beeftataki, potatoes confit with lemonthyme and Szechuan pepper

Wine pairing: Bairrada, Baga Clássico 2011, Outrora 11€ / 12cl

Guineafowl, two preparations of green asparagus, potato rosti with onion & chives

Wine pairing: Ribera del Duero, Psi 2016, Dominio de Pingus 12€ / 12cl

Scallops carpaccio, passionfruit vinaigrette and quinoa tabbouleh

Wine pairing: Mâconnais, Pouilly-Fuissé « Âme Forest » 2017, Eric Forest 9€ / 12cl

Cod in a parsley crus, leek and ginger mousseline, erengy mushrooms, mango beurre blanc

Wine pairing: Dão, «Dona Paulette» 2016, Quinta de Lemos 11€ / 12cl

Niçoise ratatouille, rice croquettes with spinach & parmesan

Wine pairing: Corse, "Vaccelli" 2015, Domaine Vaccelli 9€ / 12cl

Fromages - Kaazen

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

Desserts

Rhubarb panna cotta with bourbon vanilla

Chocolate moelleux

Apple waffle with salted caramel ice cream

Assiette de fromages du terroir belge
Kaasplateau van het Belgische terroir

+7 €