

CHEF'S MENU

Appetizer

Dutch shrimp cocktail with crispy soft-shell crab
with citrus, basil, and yogurt foam

Seared tenderloin teriyaki
with Asian sticky rice, shiitake, wasabi mayonnaise,
wakame, and edamame beans

Terrine of pheasant & pheasant rilette with crispy black pudding
with potato salad, chicory, lingonberries, and marinated black trumpet mushrooms

Intermediate dish

Creamy truffle spaghetti
with poached free-range egg, arugula and Parmesan cheese foam (V)

Roasted scallop
with caramelized chicory, potato foam and Parmesan galette

Main Course

Roasted plaice à la meunière with truffle risotto
with pumpkin elements, hazelnut, and its own jus

Roulade of 1001 Nights-spiced free-range poultry
with Moroccan couscous, crispy thigh, bimi,
tomato coulis, and macadamia nut

Slow-cooked and crispy-fried veal cheek with a 'nugget' of sweetbread
with confit sauerkraut, potato mousseline, and tarragon jus

Dessert

Nut tart
with vanilla ice cream and caramel cream

Brownie 'Oreo style'
with forest fruits and cheesecake ice cream

Plateau of farmhouse cheeses

Prices of the dishes seperatly

Home made fries € 4,95

Starter € 18,50

Intermediate € 18,50

Main Course € 28,50

Dessert € 12,50

Three courses Forty-two Euros fifty

Four courses Forty-nine Euros

Five courses Fifty-six Euros fifty

Six courses Sixty-two Euros

Oysters classic (half a dozen) € 19,50

Finish your diner with:

Coffee complete (5 friandises) € 7,50

If you have an allergie please inform us.