

APPETIZERS

For the whole day

Snails in herb butter	14
Oeufs mayonnaise	7
Oysri Irish oyster <i>per piece</i>	5
Pata negra <i>50 gr / 100 gr</i>	10/19
Focaccia, pointed pepper, anchovies, gremolata	8
Fried pumpkin, pomegranate, lime yogurt	8
Cheese selection from L'Amuse	15

LUNCH RECOMMENDATION

Changing lunch dish, quick and in season

Veal ragout pie, mushrooms, green salad	22,5
Mushroom ragout pie, green salad	19,5

BIB GOURMAND MENU

Your host or hostess is happy to explain what our chef is serving today

Three course chef's menu	45
Four course chef's menu	55

SIDES

Fries, mayonnaise	6
Mixed salad	6
Seasonal vegetables	7
Mixed sautéed mushrooms	7

FROM THE KITCHEN

Choose à la carte or order the Bib Gourmand menu

Steak tartare, miso, herring caviar, tempeh, nori	20
Éclair, blood sausage, apple, pork belly, shallot, beet	18
Trout, kohlrabi, ponzu, mussel, kumquat, lovage	21
Galantine of tame duck, foie gras, truffle, pistachio	22
Asian-style crayfish and crab soup, coconut, cilantro	14
Chicory tarte tatin, roquefort, pear, arugula, walnut	18
Selection of starters from our menu <i>for 2 persons</i>	42

Redfish fillet, sunchoke, maitake, porcini-lemon sauce	29
Savoy cabbage rotisserie, celeriac, miso butter, beet juice	22
Calf's liver, bacon, apples, mustard sherry sauce	27
Scallop, calamari, celeriac, herring caviar, cashew	34
Partridge, sauerkraut, smoked purée, boudin, pepper sauce	29

Homemade soft serve, toppings	8,5
Mont Blanc, chestnut, blackcurrant, toasted rice ice cream	10
Shokupan French toast, honey, cardamom ice cream	9,5
Chocolate tart	9
Tarte Bourdaloue, pear, almond, rum, crème fraîche	9

SPECIALTIES

Steak Rossini, foie gras, crouton, fondant, truffle sauce	38,5
Venison Wellington, salsify, quince, port sauce	32 p.p.
<i>for 2 persons 20 minutes preparation time</i>	
Royal Belgian Osietra caviar <i>30 gr</i> , blinis	110

Any allergies or dietary requirements? Let us know!

Artisan, product focused, bistro style, f*ck tilapia, allergen info available, butter makes everything tasty, seasonal, drink good wines