



MARKET MENU

Our market menu is served for lunch and dinner.

2 courses (starter & main course) € 32,00

3 courses (starter, main course & dessert) € 38,00

To give you our best service, we ask to choose our menu as from 6 persons.

Our menu is being served by table.

Opening hours kitchen: Tuesday until Saturday 12h-14h / 19h-21h30.

Free parking during your lunch.

Allergic? Please let us know. We can always adapt your dish.

Our chef prepares a delicious dish for the little ones. Ask our maître for more information.

All prices in Euro.



STARTERS

LOBSTER 26

OYSTER

Copperhead gin, cucumbre & Carpobrotus 22

GOOSELIVER 3 PREPARATIONS

structures of apple & confit onions 25

SWEETBREAD

morilles, Jerusalem artichoke & jus of port 22

MAIN COURSES

HARE SADLE

celeriac, cranberries, wintercabbage & Valrhona 35

PHEASANT

endives on the bbq, Brussels sprouts & potato 'Anna' 35

TURBOT

béarnaise of lobster, winterleek & Fregola di Sarda 45

SOLE

fennel, buttermilkpotato & 'Belgian Royal Oscierta' 40

SYMPHONY OF WINTER VEGETABLES 25

DESSERTS

MOELLEUX OF CHOCOLATE

banana & rhum 10

CREME BRULEE

lavender, forestfruits & sabayon of blood orange 10

CLEMENTINE

white chocolate 'Valrhona' 10

SELECTION OF CHEESES BY 'CALLEBAUT' 12



OUR WINESELECTION



Prosecco Di Faveri, Glera , Veneto, Italië

€ 8,00

€ 35,00

Nice elegant prosecco with a fresh and fruity texture

WHITE WINE

Schneider, Weissburgunder, Pfalz region, Germany 2016

€ 7,00

€ 30,00

Elegant white wine with subtle acids, pome and stone fruits give a nice roundness

Reverdito, Nascetta, Piedmont, Italy 2016

€ 7,00

€ 30,00

Fruity wine, with yellow fruits and citrus, in balance with floral flavors, elegant finish

RED WINE

Boya, Syrah, Leyda Valley, Chile 2013

€8,00

€ 35,00

Intense wine with ripe fruits and smoked flavors, finishes juicy with a light acidity

Dirk Vermeersch 'Le plan GT-S', Côte du Rhône, France 2014 (Belgian winemaker)

€ 8,00

€ 46,00

Delicious and full body Syrah with intense black fruits, elegant spices and light toast.

SUGGESTION OF THE SOMMELIER

Domodimonte 'Il Messia', Montepulciano and Merlot, Marche, Italy 2012

Perfect choice with our meat dishes.

Intense, fruity wine with complex flavours of blackberries, anis and roasted flavours.

Smooth finish and round tannins.



€ 11,00



€ 65,00

Ask our sommelier
for our generous wine list.