ARDEN

By Marius Bosmans

Arden's treasure

MACKEREL

tomato from our garden - nasturtium - radish

HAMACHI*

artichoke - basil - citrus

NORTH SEA COD

zucchini - kefir - vermouth - saffron

BLUE LOBSTER**

beetroot - citrus - vanilla

SUMMER DEER

girolles - Cévennes onion - buckwheat - raspberry

STRAWBERRY

sour cream - sorrel

APRICOT

shiso - orange blossom

Imperial Heritage Osciètra caviar 10g €35 « La Petite Ferme » cheese selection €21

Menu 5 courses €110,00 – wine selection €48,00 – juices and infusions €35,00 **Menu 6 courses * €125,00** – wine selection €58,00 – juices and infusions €45,00 **Menu 7 courses ** €145,00** – wine selection €68,00 – juices and infusions €55,00

Our menus and wine selections are served for the entire table.

Our selections don't include cheese and desserts.

Any questions regarding allergens can be asked to our staff.

As we work with fresh products, the composition and ingredients of the dishes may change.

