#### 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 €100,00** – wine selection €48,00 – juices and infusions €35,00 **Menu 6 courses \* €115,00** – wine selection €58,00 – juices and infusions €45,00 **Menu 7 courses \*\* €135,00** – 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.

