



A R D E N

*By Marius Bosmans*

## ***Arden's treasure***

### ***GABRIEL MATHONET'S SALMON TROUT***

*avocado – radish – escabeche*

### ***NORTH SEA CRAB\****

*seasonal asparagus – yuzu – green curry*

### ***WHITE ASPARAGUS***

*wild garlic – hay*

### ***SWEETBREAD\*\****

*duvel – morel – syrup of Liège*

### ***TEXEL LAMB***

*sand carrot – broad bean – chermoula*

### ***RHUBARB***

*bourbon – sweet woodruff*

### ***SAKURA***

*almond – manjari*

*Imperial Heritage Oscietra 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 \* €120,00** – 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.

