



A R D E N

By Marius Bosmans

The harmony of flavours

GABRIEL MATHONET'S SALMON TROUT <i>avocado - radish - escabeche</i>	€36,00
SCOTISH LANGOUSTINE (in cold preparation) <i>brocoletti - kefir - Oscietàra caviar (5g)</i>	€45,00
SCOTISH LANGOUSTINE (in hot preparation) <i>pea - citrus - avruga caviar</i>	€40,00
ATLANTIC BLUEFIN TUNA <i>truffle - foie gras from Marc Lamy - sesame - radish</i>	€43,00
LIMOUSIN TARTAR FROM 'LA FERME DE BERGIFA' <i>roscoff onion - Chinese satay - black garlic</i>	€40,00
SWEETBREAD <i>duvel - morel - syrup of Liège</i>	€38,00

Imperial Heritage Oscietàra caviar 10g €35,00

Where land and sea meet

NORTH SEA TURBOT <i>dill - mange-tout - razor clams - citrus</i>	€60,00
TEXEL LAMB <i>sand carrot - broad bean - chermoula</i>	€48,00
'COUCOU DE MALINES' FROM PIERRE STEVE <i>white asparagus - miso - snail from Namur - vin jaune</i>	€45,00
WAGYU BEEF KAGOSHIMA A5+ <i>zucchini - broad bean - basil - bordelaise sauce</i>	€95,00
SIMMENTAL TENDERLOIN <i>zucchini - broad bean - basil - bordelaise sauce</i>	€50,00
CAULIFLOWER HEART <i>hay - comté - hazelnut</i>	€40,00

Imperial Heritage Oscietàra caviar 10g €35,00

From the orchard to sweet treats

RHUBARB <i>bourbon - sweet woodruff</i>	€14,00
SAKURA <i>almond - manjari</i>	€15,00
YOGHURT <i>honey - lemon thyme - camomile</i>	€15,00
DAME BLANCHE <i>Tahiti vanilla - manjari</i>	€16,00
« La Petite Ferme » cheese selection	€21,00

All questions concerning allergens can be asked to our staff.
As we work with fresh products, the composition and ingredients of the dishes may change.

