



## A R D E N

By Marius Bosmans

### *The harmony of flavours*

<b>GABRIEL MATHONET'S SALMON TROUT</b> <i>avocado - radish - escabeche</i>	€36,00
<b>SCOTISH LANGOUSTINE</b> (in cold preparation) <i>brocoletti - kefir - Oscietàra caviar (5g)</i>	€47,00
<b>SCOTISH LANGOUSTINE</b> (in hot preparation) <i>zucchini flower - avruga caviar - beurre blanc</i>	€42,00
<b>ATLANTIC BLUEFIN TUNA</b> <i>truffle - foie gras from Marc Lamy - pine nut - radish</i>	€47,00
<b>LIMOUSIN TARTAR FROM 'LA FERME DE BERGIFA'</b> <i>roscoff onion - black garlic</i>	€40,00
<b>OOSTERSCHELDE LOBSTER</b> <i>beetroot - citrus - vanilla</i>	€38,00

*Imperial Heritage Oscietàra caviar 10g €35,00*

### *Where land and sea meet*

<b>SAINT-PIERRE</b> <i>butter bean - razor clams - citrus</i>	€60,00
<b>SUMMER ROE DEER</b> <i>girolles - Cévennes onion - buckwheat - raspberry</i>	€48,00
<b>'COUCOU DE MALINES' FROM PIERRE STEVE</b> <i>maitake - chive - miso - hay - vin jaune</i>	€47,00
<b>WAGYU BEEF KAGOSHIMA A5+</b> <i>eggplant - zucchini - Anna potatoe - bordelaise sauce</i>	€95,00
<b>SIMMENTAL TENDERLOIN</b> <i>eggplant - zucchini - Anna potatoe - bordelaise sauce</i>	€52,00
<b>CAULIFLOWER HEART</b> <i>hay - comté - hazelnut</i>	€40,00

*Imperial Heritage Oscietàra caviar 10g €35,00*

### *From the orchard to sweet treats*

<b>APRICOT</b> <i>shiso - orange blossom</i>	€14,00
<b>STRAWBERRY</b> <i>sour cream - sorrel</i>	€15,00
<b>YOGHURT</b> <i>honey - lemon thyme - camomile</i>	€15,00
<b>DAME BLANCHE</b> <i>Tahiti vanilla - manjari</i>	€16,00
<b>« La Petite Ferme » cheese selection</b>	€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.

